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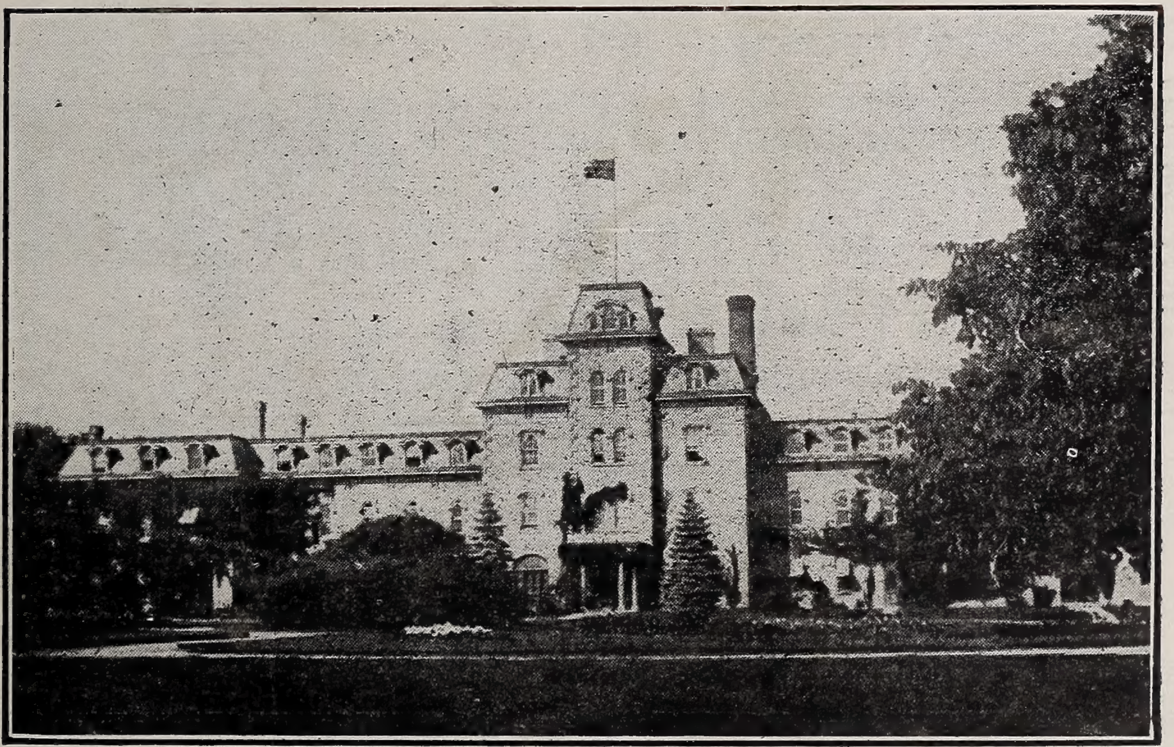

JULY, 1926

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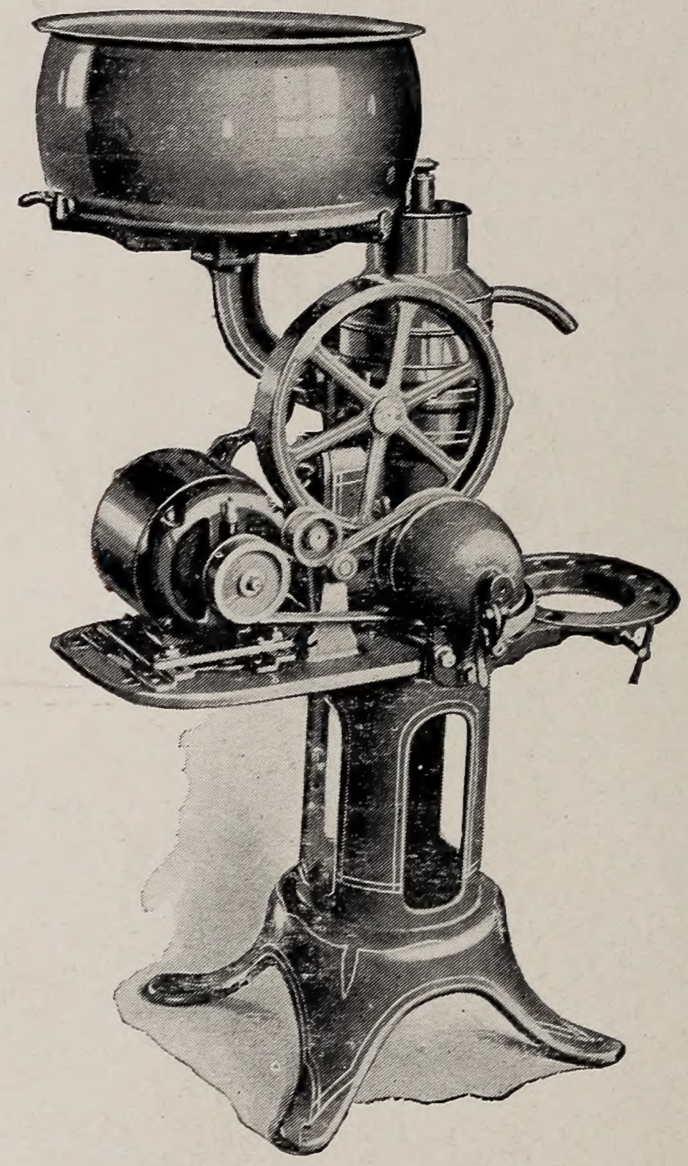

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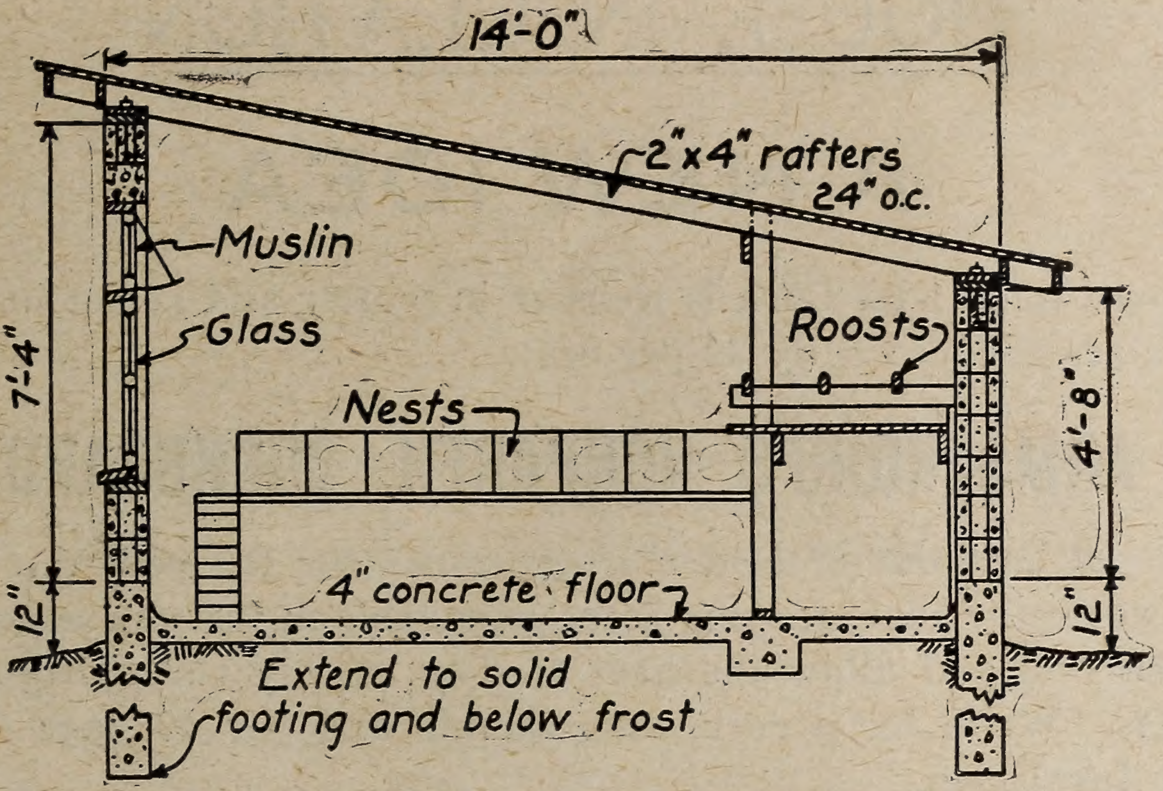

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THE O.A.C. REVIEW

"THE PROFESSION WHICH I HAVE EMBRACED REQUIRES A KNOWLEDGE OF EVERYTHING"

VOL. XXXVIII. GUELPH, ONT., JULY, 1926 11

The Dairyman's Responsibility

By W. F. Jones, B. S. A.,

Chief, Division of Dairy Manufactures, Dairy and Cold Storage Branch, Ottawa

A FEW months ago, the writer was called upon to address a provincial convention of dairymen's associations on the above subject. The audience consisted of practical dairymen—farmers, buttermakers and cheesemakers—to whom he endeavoured to explain the necessity of concentrating every energy towards attaining a high quality in Canadian butter and cheese, to give a general idea of the quality of Canadian dairy produce and a comparison of the quality of the butter and cheese produced in that particular province with that of the whole Dominion and, finally, to specify certain conditions essential to optimum results. The following article is a modification (by the request of the Editor) of the above-mentioned address—modified partly because the readers of "The Review" are not confined to any one province, but chiefly because of the added responsibilities which come to those who are privileged to attend an agricultural college.

Importance of Quality Production

In view of the fact that Canada's export cheese and butter trade is now on a permanent basis, it is axiomatic to state that the success of the Canadian Dairy Industry depends on the QUALITY of her dairy products. While there are other factors, e.g., continuity of supply, uniformity of style of package, efficient grading of the exportable surplus and the proper marking of grade marks on the packages, etc., the fundamental requisite is quality. During the past few years, the realization of this necessity for quality products has been somewhat clouded owing to proposals of such artificial measures as "feeding the market" and other equally vague terms for improvement of dairy industry. To the student of present day world marketing conditions, such suggestions appear futile when he realizes the possibilities of cold storage in the transportation of dairy products and the fact that the period of greatest production in Australia, New Zealand and the Argentine coincides with Canada's lean season.

If Canada's reputation for high quality dairy products is to be sustained not only in the world's markets but also at home, all who are in any way connected with the production of milk and the manufacturing of dairy products have certain definite responsibilities that cannot be shirked. And in this connection, the fact must not be overlooked that never before has Canada had such keen competition to meet from other countries, e.g., New Zealand, Australia, Argentine and Denmark, as at the present time. These countries are using all their ingenuity and sparing no pains to build up a reputation for high quality dairy produce on the British markets. Are we—farmers, buttermakers, cheesemakers, students, graduates, instructors—doing our share to improve the quality of Canadian butter and cheese? Government officials may talk and make suggestions from now until Doomsday but, by themselves, can do nothing. The farmer may do his utmost to supply the buttermaker and cheesemaker with clean, sweet cream and milk, but what will this avail if carelessness obtains at the creamery and cheese factory? Similarly, the buttermaker and cheesemaker may be efficient and do all in their power so far as the manufacturing of the butter and cheese is concerned, but if the raw materials with which they have to work—milk and cream—be of poor quality, their efforts will have little effect. Only by the earnest efforts of every dairyman can we successfully meet the competition of other dairy countries.

"It ain't the individual
Or the army as a whole,
But the everlasting teamwork
Of every blooming soul."

The importance of quality production in those provinces exporting dairy produce is evident. What of the provinces, e.g., Nova Scotia, New Brunswick, British Columbia, in which the consumption exceeds production? In spite of the fact that these latter provinces consume more per year than they produce, there are times of flush production when a percentage of their produce IS exported and for which the returns are based strictly according to quality as determined by the federal dairy produce graders. The home market is becoming more critical every year regarding the quality desired and the practice of selling second grade butter locally for first-grade prices increases in difficulty. In addition to the direct effort of quality on the prices received for Canada's exportable surplus, the indirect results are of still greater importance, as shown by the following passage quoted from an address by Dr. J. A. Ruddick, Dominion Dairy Commissioner:

"Only about 20 per cent. of Canada's dairy production is being exported at present, but that percentage is very important. The price received for it determines the price of what is sold in Canada. If the 21 million pounds of butter exported during the past year had been sold only as high as the average of New Zealand, or 2.65 cents above the average quotation for Canadian, it would have added $556,500 to the returns for what was actually exported. But it would have raised the price paid to the producer for the butter consumed in Canada to the extent of $4,240,000."

Thus it is apparent that no matter whether Canada's dairy produce be sold in the world's markets or consumed at home, quality is the outstanding factor affecting the prices received for her butter and cheese. Having established this fact, we are immediately confronted with the problem of HOW to improve the quality, but before attempting to find the solution, it may be advisable to spend a little while in studying the average quality of the butter and cheese produced in Canada. A comparison of this average quality with that of the individual province which happens to be the habitat of the reader will indicate the degree in which the dairymen of that province are accepting their responsibilities.

Quality of Canadian Dairy Produce

Those who receive the Monthly Dairy News Letter published by the Dairy and Cold Storage Branch, Ottawa—and, by the way, they are available gratis to all who desire to have them—will have observed that in the year 1923, the first year in which the law requiring that all butter and cheese for export must be graded came into operation, 79.0 per cent. of all the pasteurized butter graded scored specials and firsts. In 1924, this figure increased to 85.6 per cent., showing a decided improvement in the quality of butter graded for export. Last year, the percentage of specials and firsts dropped to 75.3 per cent. and, of course, the percentage of second and third grade butter increased proportionally. It must not be assumed that these results are indicative of the general quality of Canadian butter in 1925 as compared with the previous year. In order to interpret the figures correctly, we must bear in mind two very important factors. First, in 1924, practically all the butter graded federally was for export, whereas last year, the grading included a much larger percentage of butter manufactured for home consumption. Had the same percentage of butter for home consumption been graded in 1924 as in 1925, the increase, if any, of second and third grade butter in 1925 as compared with the previous year would not have been nearly so great. Secondly, the graders have been grading more closely to the grade standards in 1925 than in 1924. That is to say, they were more critical with "liners"—butter that is just on the line between a first and second grade. This type of butter, because of its poor keeping quality, damages our reputation in the Old Country markets and, therefore, the policy of placing doubtful churnings in second grade was practised last year by the grading service. While this policy may result in a temporary lower price to the producer, the ultimate effect is decidedly beneficial in that it creates confidence in the minds of the buyers towards the grading and leads to higher prices for our first grade produce. That the premium for New Zealand butter per cwt. over Canadian was reduced from 16.355 shillings in 1924 to 12.23 shillings in 1925 ilustrates very forcibly the truth of this statement.

The federal grading statistics are a truer index as regards the general quality of cheese than of butter, since practically all our cheese, whether for export or home consumption, has been graded since the inception of the Federal Grading Service in 1923. In 1923 the specials and firsts averaged 78.0 per cent. The following year this figure increased to 84.75 per cent. Last year the quality of cheese showed further improvement, the percentage of specials and firsts being 85.9. The following comparison of average wholesale London top prices of Cheddar cheese per cwt. for the years ending 30th June, justify the efforts made by those responsible for the quality of Canadian cheese:

	1923	1924	1925
	s. d.	s. d.	s. d.
Canadian	107 0	107 6	98 5
New Zealand . .	111 0	101 6	96 0

The ability of Canada to produce the finest quality of Cheddar cheese has never been questioned and the results of the London Dairy Show (England) of last year prove that we are capable of achieving the same distinction with butter. In that competition, the challenge trophy, second, third and reserve prizes for cheese and 2 firsts, second and third prizes for butter, were awarded to Canada.

During the last two years, the Canadian Dairy Industry has made decided progress in production, exports, quality and comparison in the world's markets. It has by no means attained that perfection in which the quantity of our second and third grade butter and cheese have reached the "irreducible minimum."

Improvement of Quality

Quality improvement is still the outstanding problem facing the dairy industry, athough the solution has been available for many years. The fundamentals of good dairying do not change. It is true that scientists through their investigations are of valuable assistance in determining the CAUSE of many of the problems confronting the dairy industry, but their suggestions for improvement almost invariably coincide with the teachings to which we have listened for so many years. Many examples could be cited as proof of this statement, but two will suffice. When the writer was only one month old, a Canadian dairy authority spoke at a convention of the Eastern Ontario Dairymen's Association on how to produce high quality milk for cheesemaking and the following are some of his statements: "The first and most important matter to be considered in the care of milk is absolute cleanliness from beginning to end. Cleanliness in the stable, in the milking yard, with the milk pails, with the strainers, with the milk cans and with the waggon in which the milk is conveyed to the factory. After the utensils have been thoroughly washed, they should be scalded with boiling water and placed in the open air to become thoroughly aired before the next milking." Thirty-four years after this advice had been given, an extensive bacteriological study was made at Ottawa to determine "the relative extent to which the various sanitary factors concerned in milk production contribute to contamination." What were the conclusions? "Only when care is paid to stables, animals, milking and utensils can the cleanest milk be produced. A clean pail, a covered pail, and a clean animal are the big things in producing clean milk. The second example refers to a recent investigation to determine the cause of moldiness in butter, so that suitable recommendation for its prevention could be made. The following are the recommendations which were made for the prevention of mould in butter:

1. By efficient pasteurization of cream.

2. By thoroughly cleaning and steaming all holding vats, conductor pipes, pumps, outlet valves, churns.

3. By the use of properly treated liners.

4. By the use of properly paraffined and clean boxes.

5. By the use of pure water.

6. By keeping the factory walls, ceilings and surroundings scrupulously clean. By keeping the air in

the creamery well ventilated and the sewers and floors well scrubbed.

The foregoing six recommendations have been put into practice by our best creameries for at least ten years. The purpose of giving these examples is not to belittle scientific work as applied to our dairy problems. The assistance of the trained bacteriologist and chemist is very essential to the welfare of the dairy industry, but the point which it is desired to emphasize is this, that the main principles underlying the best dairy practices are already known. The responsibility of the dairyman consists largely in acquiring and in putting into actual practice this available and essential knowledge. The highest quality in our butter and cheese cannot be achieved until farmer, buttermaker and cheesemaker appreciate the significance of the following basic facts:

1. Clean, sweet milk and cream are essential to the best quality cheese and butter respectively.

2. A careless maker will nullify all the farmer's efforts to supply him with clean, sweet milk or cream by manufacturing the latter into second grade cheese or butter through faulty workmanship, or unsanitary conditions at the factory.

3. No matter how efficient or careful a maker may be, he cannot manufacture first grade butter or cheese from poor quality cream or milk.

What of the responsibilities of the college student and graduate? How do they differ from those of the layman? Principally in degree—not kind. Because of his greater opportunities, more is expected. The dairy industry — both commercially and professionally—is looking more and more to agricultural colleges for leaders. That does not mean to say that positions are just waiting for the student to graduate and accept. The earnest dairyman in order to differentiate himself from the man who merely spends four or five years at college and by dint of memorizing a whole host of facts obtains a degree, must prove his ability to do more than pass examinations. This may be effected either before or after graduation by demonstrating his efficiency as a practical worker in the particular phase of dairying which he intends to follow. The graduate who has successfully managed a creamery, cheese factory or ice cream plant, etc., will experience very little difficulty in finding his proper place in the dairy world. The logical time of preparation is prior to graduation, although cases are on record of students obtaining practical experience after leaving the college and of subsequently acquiring positions of responsibility. The value of practical experience to the individual cannot be measured alone by the NUMBER OF YEARS spent in the manufacture of dairy products.

Unless intelligence be coupled with the actual manual labour, years of so-called experience tend to decrease the comparative efficiency of the worker. Some buttermakers who have been making butter for 30 years continue to manufacture a high salted, open textured, free moisture type of butter in spite of the instruction supplied gratis regarding the quality desired in butter to-day. From the dairy instructor's point of view, the man with no experience at all is preferable to the former type of worker. The conscientious student of dairying will derive far more from his experience in the practical manufacturing of dairy products than the man who merely regards his work as a "job." Because of his knowledge of the fundamental principles underlying the various processes of manufacture, the student is able to obtain an intelligent grasp of the practical side of dairying much more readily than the layman. The ideal training, therefore, of the graduate in dairying comprises a season's experience in a creamery, cheese factory or ice cream plant, etc., followed by a three months' short course in dairy manufactures and a few years of practical work in up to date dairy factories preparatory to commencing the course leading to his degree.

The student and graduate are expected to take a broader viewpoint on matters relating to the dairy industry than that of the dairyman. The national viewpoint should take precedence of local or personal considerations. The following illustrates a practical application of the thought under discussion. The natural desire of the owner of dairy products is to have them graded when there is the least possible chance of undesirable qualities being detected. As long as they "get by" the grader as first grade, the owner ceases to worry about their ultimate effect on the reputation of Canada's Dairy Industry on the world's markets or at home. As previously shown, such is a very short-sighted policy, lowering the price received not only for our exportable surplus, but also for the far greater amount of dairy products consumed in Canada. The broader and sound point of view is that the grading should be done when there is every possible chance of all the defects being detected. Unless the grade marks on the packages correspond with the actual quality of the contents, the very purpose for which grading was instituted crumbles and the whole industry suffers.

In order to pass judgment intelligently on policies which affect the welfare of the dairy industry, the student must needs have a true conception of conditions existing not only in Canada but also in those countries producing and consuming dairy products. The college library, including current agricultural magazines from the various countries, provides material for study of this nature. The Monthly Dairy News Letter, published by the Dairy and Cold Storage Branch, Department of Agriculture, Ottawa, contains items of interest regarding dairying in all countries engaged in dairying and describes the activities of the Branch such as grading returns, dairy research, etc. The name of every dairy student should be on the list of those receiving copies of the Dairy News Letter. It is free to all who request copies.

A few of the many responsibilities of the dairy student have been given. In addition to his obligations to the dairy industry, the student has a responsibility which he owes to his college. While many of her graduates are, unfortunately, not privileged to visit the scenes of their college days as frequently as they would like, they do not forget their happy associations with students and faculty of the O. A. C. Her reputation depends almost entirely on the good works of the graduate after leaving the institution. Then let us do our utmost to sustain the good name of our old College, to whom we all owe so much.

Is Agriculture an Interesting Study?

By R. C. Parent, M.S.A.

IN all ages the growth of plants has interested thoughtful men. They have wondered what a plant used for food. They have wondered just how, when, where and why a certain plant took its food, assimilated it, grew and reproduced itself.

A seed is placed in the ground, into soil which to the touch feels full of life, and before long a green shoot appears above ground, which grows into a mature plant capable of passing on to future generations it's special qualities and merits. How is all of this accomplished? It is an interesting fact that plants as well as animals and humans need to be fed and fed carefully, if the best of growth is to be obtained. They are sensitive organisms. There is a physiological balance which must be kept at the proper point for maximum returns. Poor environment, too much or too little, of any one kind of food may cause poor growth, disease, or deformities. How have men found these things out and proven them? How have they found that plants need nitrogen, phosphoric acid, potash, etc., or that animals need proteins, carbohydrates minerals, etc., and a proper proportion of these? Mainly, by experimenting.

Through all the past years many questions have arisen which have perplexed the ablest scientists and the hope of discovering something of value has kept him exploring deeper and deeper until some great truth has been established. The study of how these men reasoned, changed foolish theories and developed facts is not only interesting; it is vital to future progress, and we must study them and profit by their mistakes if we ever hope for success. Many of the most important facts, however, are of comparatively recent origin. Not until the discovery of bacteria, for example, could many known facts be explained. It took a good deal of guessing and experimenting to find the use of nodules, and to prove that they are filled with bacteria which have the power to take from the air free nitrogen for the growth of the plant.

Another and a most interesting thing about present day agriculture is the great wealth of varieties of plants of economic importance, not only varieties with different names but varieties which differ in plant characteristics and economic value. Behind the origin and production of each one of these is a complete and interesting history, and the inspiration of a man or a woman to produce something of value for the public. Among countless failures there have been some notable successes such as the production of Marquis Wheat, world famous for its breadmaking qualities. So famous has it been that its production has risen from a few kernels in the early nineties to 300,000,000 bushels or more last year. Surely this is something to attract one's attention. There are many other notable productions such as McIntosh apple, Green Mountain potatoes, seedless oranges, etc.

In studying a great many varieties one is amazed at the multiplicity of plant characteristics, such as type of growth, height, color of fruit, use, etc. Who can tell why one apple is red and another yellow; why certain wheat has awns and another not; why a certain disease attacks one variety and not another, and so on. These, and many others things cause never ending wonder and make one realize more and more the genius of the Creator of all.

Among this great flora is a struggle for existence, very sharp and never ending. This struggle is mainly for food and the strongest and most advantageously situated persist while the others perish. Man in his wisdom has snatched many an individual from this great struggle and has propagated it under his special care. He has built up and improved varieties, strains and breeds to suit his peculiar taste, but in many cases has numbed their struggling power. This, however, is overcome by good care and the plant or animal is made to do about as its master wishes. From this great natural struggle we as humans can get a great lesson if we but think, a lesson which says if we are to succeed we must struggle and struggle with all our force, we must be strong both physically and mentally for if not we shall surely perish. Here then is a lesson not only interesting but also vital to our very existence.

Not only are plants obliged to struggle for food; they are beset with many severe foes chiefly in the form of insects and fungus diseases. It is still more interesting to note that many of these severe pests have come from other countries with the development of commerce. The following are sufficient to illustrate. Late Blight in Potatoes was not known in America or Europe until the steamship was invented. In old sailing vessels diseased potatoes, coming across the Equator were sterilized and the fungus killed. San José Scale and the European Corn Borer, both serious pests, have come from abroad. These insects for example come here without their natural enemies and will flourish. At such a time there is a great rush among the entomologists to find a control. Very often it's natural enemy is brought in from its native country and it's ravages are soon lessened.

That a low form of plant life, (a fungus), invisible for the greater part of it's life history, can wreck such havoc to plant life is remarkable. It is very interesting also to note how this plant or fungus can adapt itself to the life of it's special host, and manage to attack it at its most vital period, when all of the plant's energy is devoted to reproduction. The fungus, too, usually has some weak link in its life history, and it is up to the Plant Pathologist to find this weak link and experiment with control. Finding a satisfactory method of control usually means a good deal of constructive thinking and experimenting, although a few good control measures have been discovered by mere accident.

Considering the live-stock end of agriculture we can find many things to attract our attention. The history of any one of the main breeds is sufficient to fill a volume, suffice is to say, it is full of inspirations, perplexities, failures and achievements, It has taken many years of hard work to build the Shorthorn cow or the Holstein cow up to its present stage of usefulness. It takes more than ability, it takes genius, far greater than that required to paint a beautiful cow, to produce a world's champion milk or butter producer. It takes genius as well to produce a champion racer. Study if you will, all that goes into the making of a fine specimen of live-stock, and you have plenty to think about. First there is the proper blending of blood, and then there is the special care and food problems, and each individual animal no matter to what class or breed he may belong has some special peculiarity which must be studied and humored in order to get the best results.

Everybody enjoys seeing not only a useful but a beautiful well proportioned and well kept animal. In a poor scrubby beast there is everything to cause man to loath it, to hate to milk it, if it be a cow, or to hate to sit behind it if it be a horse. But if it is a well kept animal there is that which calls forth pride in production and ownership.

Looking to the future in these and in other lines of agriculture, there is something which draws us on. We built at the present, on the past and for the future. There is, and must be, if the increasing population is to be cared for, a continuous striving for improvement. He is a poor individual indeed who cannot see beyond the day in which he is living, who cannot see something greater to be done, and who cannot attempt it. In agriculture we are just beginning to find out a few of the whys and wherefores of certain phenomena, and are beginning to see a great need in general teaching and in research. Because of the development of the other sciences and of commerce new problems in agriculture are presenting themselves, problems in production and marketing, in breeding new and better material, problems for the chemist and bacteriologist and problems greater than ever for the Statistician to solve. Are you doing your share? Are you, student of agriculture, interested in this, the greatest of all studies, this study which is so interesting and vital to human existence, this study of life itself—of course you are.

* * *

The latest gospel in this world is, know thy work and do it.—Carlyle.

Grading Increases Egg Consumption

Statement by Hon. W. R. Motherwell Tells of Remarkable Progress Made in Canadian Poultry Industry Since Grading Was Introduced

EGG production in Canada has increased by over one hundred million dozen, or seventy per cent., since 1920, according to a statement issued by Hon. W. R. Motherwell, Minister of Agriculture, who points out that this enormous volume of eggs has been consumed almost entirely in Canada as a result of the improved quality and increased consumption brought about by the application of the egg regulations. Canada's egg production in 1920 was one hundred and forty-four million dozen, and in 1925 two hundred and forty-nine million dozen. But whereas in 1920 Canadians consumed only 16.8 dozen per capita, in 1925 the per capita consumption was 26.8 dozen.

Increased Consumption Maintains Prices

Mr. Motherwell points out that had it not been for the decided increase in consumption of eggs, Canadian markets would have been swamped by the surplus and the poultry industry would have suffered as a result. It is true that there might have been an increase in exports, but these would have been at a price, on world markets, that would have left little profit for the Canadian producer, in contrast to the returns that have been obtained for sales made on our own markets.

On the other hand, the last three years have been the best ever experienced by poultry producers in Canada. Prices have been maintained largely at profitable levels, the industry has gone ahead by leaps and bounds and in the back-to-the-land discussions among the urban population, the poultry industry is one of the phases of agriculture most favorably considered. A great deal is written about the poultry industry in the United States. In the United States, however, egg consumption increased only two dozen per capita in the five years from 1920 to 1924 inclusive, while in Canada in the same period, egg consumption increased almost ten dozen per capita.

Beneficial Results of Egg Grading

This very satisfactory condition of the poultry business has been brought about very largely as the result of egg grading. Egg grading in Canada has been in effect since the spring of 1918. It was first applied to export and interprovincial shipments, later to import shipments, and in the summer of 1923 to all eggs offered for sale in a domestic way. From facts at hand, it is reasonable to believe, if the quality of Canada's eggs had not improved, consumption here would have increased no faster than in the United States, and one of two things would have resulted. Either prices would be materially lower than they are today or the poultry industry would not have attained its present dimension.

In the application of grading attention was at first directed naturally to those points where the product was handled in the greatest quantities and was most easily accessible. This has meant that the grading of eggs for domestic purposes was applied first in the larger urban centres where the bulk of the eggs pass through the regular wholesale and retail channels. The increased consumption in Canada noted above has been brought about largely in this way. In the further extension of the policy, and appreciating the results that have already been attained, attention is now being directed to the smaller cities where the majority of eggs for home consumption do not pass through the wholesale trade. In this manner the producer, on public markets and elsewhere, is being brought into more intimate contract with the egg regulations and it is important that he should appreciate their value to the industry.

Causes and Effects of Poor Eggs

From a careful study of the matter, it is evident that producers working in all sincerity, have often failed to realize the numerous causes that bring about deterioration in eggs, and as a result eggs have often been sold by them which were of such poor quality as to adversely affect consumption. Every time a consumer gets a bad egg or an egg of poor quality the consumption of eggs in that consumer's household is materially lessened. Instances could be cited where customers have been lost and the sale of eggs hurt on an entire market without the producer realizing that the thing had been done. Too many producers are inclined to argue that because their eggs are fresh gathered they must be fresh and of good quality. Too many fail to appreciate that fresh gathered and fresh laid are not necessarily synonymous; that stolen nests may contain fresh eggs and partly incubated eggs all in the same gathering. Bad eggs marketed by producers on public markets have done more proportionate harm to consumptive demand than bad eggs marketed through regular trade channels for the reason that even before the advent of the egg regulations most eggs passing through the wholesale trade were candled and the bad eggs removed.

In the fall of the year "seconds" are quite largely stale, held eggs. In the Spring and Summer eggs are graded as "seconds" largely because of high yolk color and weak whites.

Influence of Feeding on the Quality of Eggs.

Few people realize the effect of feed on egg quality. The ideal egg comes from hens fed clean feed, kept in clean houses, on clean litter, and given clean water to drink. Eggs produced under such conditions show light colored yolks and strong, clear albumen and possess a pleasing, uniform flavor. Eggs from hens obliged to pick up their living in the barnyard and on the manure pile, and to drink barnyard water, have weak whites and extremely high colored yolks. Many producers will hardly credit this. It explains, however, why so many new laid eggs fall into the lower grades and why, unconsciously perhaps, the demand for the higher grades increases so fast once the eggs offered for sale on public markets are properly graded. The effect which feed can have on quality proves the absolute need of grading, for candling and grading are the only means by which a miscellaneous product, coming from so many different sources, can be properly assorted on the basis of quality. Producers must realize these facts before they can justly demand the highest prices for their product.

That increased consumption has been brought about in the larger urban centres as the result of a graded, standardized product is beyond question. The same opportunity is offered in the smaller towns and cities where the bulk of the eggs used locally are purchased on the market from producers either directly by consumers, or by retailers who in turn sell to consumers. The extent to which this opportunity can be capitalized in these smaller centres and turned to the advantage of the poultry industry rests largely with the producers.

The egg regulations are a friendly law which are continually bringing additional profits to poultry producers. Instead, therefore, of hesitating to place a grade on his product, the facts have shown that the producer might well welcome the opportunity to do so, not because it is required by law, but because it is good business to properly grade everything he sells. The producer would do well to build up in the minds of his friends and customers an appreciation of the significance of the grade names in relation to quality. A satisfied customer is a business' greatest asset.

* * *

The painter must study more from nature than the man of words. But why? Because literature deals with men's business and passions, . . . we are irresistibly obliged to study; but painting with relations of light, and color, and significance, and form, which from the immemorial habit of the race, we pass over with unregarding eye.—R. L. Stevenson.

* * *

Music is the universal language of mankind.—H. W. Longfellow.

Oil and Oil Wells

By J. E. Blaney, '27

OIL to the lay mind usually means motor oil or lubricating oil. In addition, however, the term includes a vast number of substances such as gasoline, benzine, kerosene, fuel oil, etc. They are all products of the refining of crude oil or petroleum.

Crude oil or petroleum is found in pockets in the earth. The oil collects in porous limestone or sandstone. This stone is like a sponge, only the holes in it are very, very small. How this oil came to collect in these pockets is not definitely known. It is thought to have originated from the decomposition or rotting of sea plants. Millions of years ago, before man came, the earth was covered with dense and luxuriant vegetation. The ocean at this time was very shallow, and there grew in it an abundance of sea-weed. The rivers carried down, from the land, sand and oil, which covered this dense growth. This process was continued up to the present day, and is going on right now. As the ages passed this mass of sand and soil increased and the weight of it has pressed out the plant juices. At the same time various chemical actions were taking place which gradually changed these juices to what we now call "crude oil."

The history of oils in general, particularly of vegetable and animal oils, such as olive oil, colza or wild cabbage seed oil, and sperm or whale oil, is very ancient. There are references in the Bible, in Ancient Greek, Egyptian and Roman History, to oil being burned to produce light. Up to the middle of the 19th Century no one used oil for the production of heat because of the cost of these substances. It was not until the discovery that the condensed vapours of the more volatile parts of crude oil could be used in lamps that any steps were taken in this direction.

In 1849, thin streams of oil were discovered oozing from the shale formations in the Riddings Colliery at Alfreton. It was found that on distilling or boiling off the gaseous parts and lighter oils, a thick residue was left which made an excellent lubricant. Up to this time lubricants had been artifically prepared from animal and vegetable products, but it was found that they combined with the oxygen of the air to form acids which greatly hindered their use.

The first real oil well was discovered by accident. While sinking a well for brine, oil was struck, and this was the beginning of the now common practice of drilling oil wells. This discovery was made in Pennsylvania and at first it was thought that oil deposits were restricted to this and a few other districts. It is now known that oil has a wider distribution. Almost every country in the world has its oil deposits. One of the largest deposits is in the Baku district of Southern Russia. The oil production of this vast district was practically under a monopoly in the hands of a Russian trader, Meerzoeff, but in 1872 the Russian Government realized the importance and value of these oil fields and withdrew his monopoly. They placed a duty on oil production and this, together with the ever-increasing demand for oil made these fields of vast importance.

United States is another very important oil producing country. The growth of her oil fields is almost unbelievable. In 1860 United States produced half a million barrels, an oil barrel holding thirty-five gallons imperial, while in 1912 she produced over 200 million barrels, or 62.8% of the world's supply. The oil deposits are spread over a wide area, from New York and Pennsylvania on the east to California on the west. Oil is also found in Ohio, West Virginia, Kentucky, Tennessee, Colorado, Indiana, Illinois, Kansas, Texas and Missouri. This will give an idea of the wide distribution of her oil fields. The United States, however, does not produce all the oil of North America. Canada and Mexico also add their share. At the present time Ontario produces most of the oil found in Canada, but large deposits are known to exist in New Brunswick, Alberta, British Columbia and even as far north as the Athabasca District.

Oil has a wider distribution than almost any other mineral. It is found in the frozen north and in the frozen south and at almost every latitude in between. It is found from the east to the west, and although some of the fields have reached their maximum production, and some even are on the wane, yet vast resources of the earth have only been touched. Many districts that are known to contain oil deposits have never been drilled at all, and the extent of these fields is almost unlimited.

Most of the oil fields have been discovered by chance. Some of the now recognized and reliable indications are, seepage of oil from the ground, escape of natural gas and mud volcanoes. At one time it was thought that a necessary indication of oil was that the surrounding country be barren, but the discovery of oil in Trinidad, the Barbadoes, and the Dutch East Indies, where vegetation is abundant, has dispelled this idea.

Once oil has been discovered a geologist is of paramount importance. Usually the oil bearing sand or limestone is covered by a shelf of hard rock. The geologist must study this rock formation and decide upon the best place to sink a shaft. In different districts the shaft or well is drilled by different methods. The method most commonly used is to erect a derrick. This consists of a tapering wooden framework from 60 to 80 feet high, and tapering from 20 feet per side at the bottom to 4 feet at the top, where two pulleys are fastened. Over one pulley is suspended a wire cable or a heavy manilla rope to which the chain of the drilling tool is attached. The other pulley carries the bailer rope. The bailer is a long cylinder used for removing water, sand and other material from the bore as it is formed. At the base of the derrick or "rig," as it is called, and under the pulleys, a shaft 8 to 10 feet square, is sunk to bed rock. This is necessary because the string of drilling tools is about 60 feet long and this shaft must be sunk to allow them to hang perpendicularly. The up and down movement is given to the rope by a "walking beam." This is a beam which is attached to a strong upright at one end and is worked by a band wheel driven by a 15 H.P. engine. The string of tools consists of two parts connected by a long double link called the "jaws." The lower portion consists of a heavy iron auger to which the bit or boring tool is attached, while the upper portion consists of a sinker bar.

The motion of the walking beam raises the string of tools and drops them again on the bottom of the shaft. The links of the jaws overlap so that if the drill becomes stuck the upward pull of the walking beam will jerk it free. This constant pounding breaks up the rock. It also dulls the bit and the string has to be raised so that the bit may be changed. While the bit is being changed, the bailer is lowered and the bore cleaned of all the material that has been loosened. Occasionally the rope breaks or the bit itself may break. This often caused a great deal of delay because "grapplers" or large hooks have to be lowered into the shaft to remove the broken parts.

As the well progresses a casing of metal tubing is put down to prevent the walls from caving in, and to keep out water. The process of drilling is continued until oil is struck. Most of the wells in Texas and the surrounding States are called "gushers," because when the oil bearing rock is pierced the oil gushes out like the water from a geyser. This is caused by the formation of gas between the oil and the overlying strata of hard rock. The pressure of the gas is usually great enough to force the oil up the shaft. It is because of this that so much valuable oil is lost when new fields are first tapped. An example of this occurred in the Bibi-Eibat district of Southern Russia. Here when oil was first struck the pressure was so great that the flow could not be controlled. Oil covered the whole district, it filled up all the hollows, and even formed a lake. On the fifth day of the flow this lake overflowed and the oil ran in to the sea. It was not until the fifteenth day that the engineers got the well under control. It is estimated that in those fifteen days over 10,000,000 gallons of oil came to the surface, practically all of which was lost.

* * *

Few things are impossible to diligence and skill.—Dr. Samuel Johnson.

* * *

Learn the past, and you will know the future.—Confucius.

Pedigreed Nursery Stock

By L. C. Young, '27

DURING more recent years, perhaps no subject, in the field of horticulture, has received as much attention as that of plant improvement. Of course, when all horticultural plants are considered, it is obvious that the greater part of this improvement has been brought about by seed selection and hybridization, because the great majority of plants are reproduced sexually. On the other hand, asexual propagation has been practised with some plants from before the time of the first authentic horticultural records, and the question naturally arises: "Is it possible to improve a variety of plants through bud selection, or in other words, is the idea of Pedigreed Nursery Stock merely a fanciful one, or has it the scientific backing of experimental data?"

Within the last twenty or thirty years, this subject of bud selection has attracted considerable attention. Different writers, knowing something of the improvement that has been effected through the agency of selection in domesticated animals and in plants that are propagated regularly by means of seeds, have assumed that a similar improvement can be effected in asexually propaged plants through the agency of bud-selection. At this point, it is perhaps necessary to emphasize that the improvement referred to, is simply strain or variety improvement, and not the origin of new varieties by bud mutations, etc.

It has been the idea of these writers that a continued selection of buds from superior plants of any variety would lead to a steady improvement of the variety, and the gradual development of a superior strain. They have assumed a cumulative influence for such bud selection. The stock resulting from such a method of propagation is known as "pedigreed stock." This theory has been based largely upon analogy, and although it has had many supporters, yet from the very first, its truth has been challenged frequently. As a fair example of the criticism directed against it, the following statements of Hendrick, appearing in a circular from the New York Experimental Station in 1912, may be cited: "At the very outset, it must be pointed out that the seeming analogy between plants propagated from buds and cions, and those grown from seeds has given a false simplicity to the facts, and has led many astray. Analogy is the most treacherous kind of reasoning. We have here a case in which the similiarity of properties is suggestive, but the two things are wholly different upon close analysis. In the case of seeds, there is a combination of definite characters in the offspring from two parents. Since the combinations of characters handed down from parents to children are never the same, individual seedlings from the same two plants may vary greatly. On the other hand a bud or graft is literally a chip of the old block, and while plants grown from buds may vary because of environment they do not often vary through heredity."

In later years, there has been considerable experimental work done along the line of bud selection, particularly with apples and strawberries. The evidence from these experiments is conclusive, and leaves no room for argument. Some of the most valuable work in this line has been carried on by the Experimental Stations in connection with the Universities of Missouri and Illinois, and in both cases, similar conclusions have been reached.

Bud Selection at the Missouri Agricultural Experimental Station

This investigation was begun in 1895, a time when there was much discussion as to the advantages that might accrue from bud selection in orchard fruit, but when little accurate information upon the subject was available. At that time, there was, on the College Farm, an orchard in full bearing of over 200 Ben Davis trees. For years, records had been kept in this orchard, and the highest as well as the lowest producing tree had been noted. Subsequent records show that the most productive tree uniformly outyielded other trees in the orchard, and that the fruit from this tree was unusually large and of fine quality. Conversely, the unproductive tree continued to produce very light crops of small and poor quality fruit. Several years later this orchard was taken out, and the soil and subsoil, where these two trees had stood, were carefully examined. This examination proved that environmental conditions were in no visible way, responsible for the difference in production of the two trees. Thus it would seem that these two trees would furnish exceptionally good material for a bud selection experiment to test the transmissibility of individual variations in productiveness.

Consequently scions were taken from these two trees, grafted upon ordinary seedling roots, and planted out in the nursery row. At two years of age, the nursery trees were set out in the College orchard, the trees from the poor parent, alternating with those from the good parent. Throughout the experiment, these trees were accorded as nearly as possible, uniform cultural, spraying and pruning treatment. Careful notes were taken of their growth and development, and the crops of the years 1912-18 inclusive, were accurately recorded. For the first three years the fruit was graded, but it soon became evident that the trees from the two sources were producing fruit that could not be distinguished, and so the practice was discontinued.

The following table shows the average yields per tree for the two lots of trees:

	From Good Parent.	From Poor Parent.
1912	6.1 bu.	5.4 bu.
1913	7.0 bu.	11.3 bu.
1914	10.2 bu.	6.3 bu.
1915	7.1 bu.	10.3 bu.
1916	4.7 bu.	8.1 bu.
1917	11.4 bu.	6.6 bu.
1918	4.2 bu.	11.8 bu.
Avg.	7.2 bu.	8.5 bu.

This table brings out the interesting fact that the trees from the unproductive parent outyielded those from the productive parent. However, this difference in yield was very small, and one is justified in saying, that bud selection, in this case at least, was of no avail. The two parents represented simply two extremes in fruit production. They possessed individual variations, stable for some reason or other during the lifetime of the individual but of no significance when it came to the propagation of a new strain or variety.

Apple-Bud Selection at the University of Illinois.

This experiment was commenced at the University of Illinois in 1907, and deals with a slightly different aspect of bud selection than did the experiment already outlined.

It consisted in the growing of apple trees from selected buds to determine whether or not, for purposes of propagation, there are differences in value between large and small buds, between buds produced on different parts of the tree, and between buds from different locations on the same shoot.

Test of Size—Large Buds vs. Small Buds.

In this branch of the experiment, some 820 buds were used. In selecting for size, terminal buds from central terminal shoots were chosen because these, in most cases, were the largest to be found upon the trees. In some few instances, buds from other parts of the tree were found to be larger, and these were used. The small buds in most varieties were lateral buds from short interior branches, although, here too, several substitutions had to be made.

Buds from Different Locations on the Tree.

This was to determine, whether or not, there are differences in value, for purposes of propagation, between buds taken from different parts of the tree. In this investigation, five classes of buds, all from mature trees, were used. They are as follows:—

(1) Terminal buds from central terminal shoots.

(2) Terminal buds from extreme lateral shoots on south side of tree in full exposure to sun.

(3) Terminal buds from extreme lateral shoots on north side of tree, and for the most part shaded.

(4) Terminal buds from short interior branches.

(5) Terminal buds or scions from centrally located water sprouts.

Buds from Different Locations on Same Shoot.

The third division of this bud selection investigation is a determination of the differences in value, for purposes of propagation, of buds from different locations on the same shoot. Buds from four locations were used, namely, terminal buds, lateral buds at distal end of shoot, buds from middle of shoot, and buds from near the base of the shoot.

Conclusions from Apple Bud Selection Experiment.

In all three divisions of this investigation, careful records were kept of the general condition of the trees, and of their growth, both in spread and height. The results obtained admit only of one conclusion, namely, that all buds from healthy shoots are of equal value for purposes of propagation, irrespective of their size, their location on the tree, or their position on the shoot. In all cases, the difference in growth between the groups was so small as to be of no significance. But in many cases, the variations within the group were extreme, thus emphasizing the fact of distinct individuality in the growth of trees. These variations, however, are stable only for the lifetime of the individual, and have no value for purposes of propagation.

Bud Selection in Strawberries.

In the work with strawberries, practically the same conclusions were reached. At the Missouri Station, ten successive generations of runner selection from high yielding and low yielding plants failed to produce strains whose yield was higher or lower than the average of the variety.

At the Oregon Station, it was found that a certain type of bud-variation was associated with "degeneration" or "running out." In a case like this, bud selection may be a means of elimination of these degenerated forms, but as such, it is a means of crop improvement, and not variety improvement.

General Conclusions.

Thus, according to experimental evidence, bud selection as a means of variety improvement, is practically useless. And this is borne out by science too. Taking apples as an example, the multitude of trees, in any one variety are all derived from one seed, and are morphologically one individual, possessing the same unit characters. When propagated asexually there is no change in these unit characters, and hence bud selection can be of no avail in variety improvement.

* * *

The country is both the philosopher's garden and his library, in which he reads and contemplates the power, wisdom and goodness of God.—William Penn.

* * *

The country life is to be preferred; for there we see the works of God; but in cities little else but the works of man: and the one makes a better subject for our contemplation than the other.—William Penn.

Physiognomy or Character Reading

L. E. G., '24

"PHYSIOGNOMY is the so-called science of reading character in the countenance. In a treatise believed to have been written by Aristotle is found the first attempt to systematize character reading by means of bodily signs. In this essay such qualities as courage, vanity, prudence, are supposed to be invariably associated each with some physical characteristic. The writer observed that each animal has a special dominant trait; for instance, the fox has cunning; the wolf, ferocity. By analogy he concluded that a man whose face bore resemblance to a particular animal must have that animal's disposition. All this, of course, is absurd, and quite in keeping with the naïve "science" of antiquity. In the latter part of the eighteenth century Lavater, a Frenchman, developed an elaborate system of physiognomy, the scope of which he enlarged so as to include all the supposed relations between the physical and moral nature of man. A scientific exposition of the subject was written in 1806 by Sir Francis Bell, and the scientific view was advanced by the work of Darwin.

"Biological science has shown that much of the human play of features is a survival of the animal expression of feeling. Thus the polite sneer is but a refinement of the ferocious snarl of our simian ancestors, and indicates a survival also of ferocity, diluted, perhaps, in the one who sneers. Suppressions of certain emotions and the cultivation of others is supposed in time to work changes in the face. There is no doubt that certain fixed attitudes of mind become in time reflected in the countenance. The optimist's mouth has a tendency to tilt up at the corners, the pessimist's to drop. The study of human features is intensely interesting, if based on scientific method and not on the pseudo-scientific and "occult" notions of the phrenologist." — Extracted from "The Dominion Educator."

It is plain that such terms as "Foxy Old Boy" originated from that particular animal known as the fox, whose disposition is one of cunning, and whose appearance portrays this disposition. Much has also been done to show, or attempt to show, a relationship between the physical and moral natures of man. It may be well for us to benefit from the Biologist's observation, for there is no doubt but that certain feelings are reflected in the countenance and other physical appearances.

As far back as Aristotle (384-322 B.C.) who was a Greek philosopher of research, there is revealed insight, observation and knowledge of the biological sciences which, however, were never of very great value.

Then came the Frenchman, Johann Kaspar Lavater (1741-1801) a Protestant clergyman, a native of Zürich, who gave us the greatest work on physiognomy. His system was elaborate, including all the supposed relationships between the moral and physical natures of man, but it remained for Sir Francis

Bell in 1806, and for Chas. Darwin in 1872, to scientifically expose and advance Lavater's views. Darwin's Miscellaneous Work (1872) includes "The Expressions of Emotions in Man and Animals."

It is interesting to note that Chas. Robt. Darwin (1809-1882) at first thought he liked chemistry, but finally gave his whole attention to and became fascinated with Zoology and Botany. After going on several "Scientific Expeditions" and attaining his fiftieth year, he published his famous "Origin of Species." About 12 years later (1871) some good conscientious, well-meaning and religious people became much alarmed about, and critical toward, his publication on the "Descent of Man." It was the ignorant mind which errored in presupposing that he advanced the theory that man descended from the ape. He did hint, however, that such might be probable, and he gave evidence to show that life on earth had changed from a low form to a higher form. This change, he called the Process of Evolution, and that the resemblance between man and ape merely pointed out the probability that they had common ancestors. And here it might be said that:

"There is nothing sure in this life
Except Probability—
One can only be reasonably sure."

It is also interesting to note the last three sentences of the "Extract" of this article regarding attitudes of mind becoming reflected in the countenances. The optimist's mouth tilts up at the corner and the pessimist's droops down at the corners.

* * *

Not Hereditary

Mrs. Tyrelawn—"Yes, I'm Cornish by birth."

Mrs. Parvenue—"Reely? I always thought they were caused by tight boots."—Strand.

Well, Oswald

Instructor—"Define millennium."

Bright Student—"A millennium is something like a centennial only it has more legs."—The Teck.

Waits for No Man

She—"Time separates the best of friends."

He—"Yes, fifteen years ago we were eighteen; now you are twenty-five and I am thirty-three."—Voo Doo.

Making Change

Hay and Feed Dealer—"You owe me $3 for oats, Mose, and if you don't pay me I'll have to take your horse."

Uncle Mose—"All right, Mista Guggenheimer, an' Ah'll pay you de balance o' de $3 jest as soon as Ah kin."—Ayer's Almanac.

Stop! Whoa!

The Fair Accused—"I was not going thirty miles an hour—not twenty, not even ten; in fact, when the officer came up, I was almost at a standstill!"

The Magistrate—"I must stop this or you'll be backing into somebody. Forty shillings!"—Tatler.

Letters of a Wealthy Scotch Landlord to his City Tenant

Summary

This wealthy Glengarry Scotch landlord, who is a bachelor, and plasterer by trade, has had great faith in fortune tellers. He was to have three financial failures, and disappointment in love before finally being crowned with "success." He has experienced the three failures: (1) Purchased land in Western Canada—and the bottom fell out; (2) Built houses during the war when cost of labour and materials were high—and lost money; (3) Contracted in Haileybury after the fire, invested in mining stocks of the "Wild Cat Mine." As a contractor he received no money for his work, and the debts are still outstanding, and as for the "Wild Catters," he now calls them "rogues."

To-day's letter from our worthy landlord, bachelor and friend is from Detroit, where he has gone in search of wealth. The hustle and bustle of the great automobile city of the world has tossed him about, but his Scotch spirit prevails, and he toils and saves, and wonders at the magnitude of the big city.

Letter No. 2.

Detroit, July 31st, 1925.

Mr. Willmoor:—

Dear frend as I hav been thinking off you I thout I wood trop you a few lins, by the way I am fin and geet onn and geet on splended. I went to work on tuesday after arriving hear and I geet one dollar an hour and work nine hours a day that isent bad for a start, this is a verie larg sittie and a verie bissie sittie there Is something doying over hear you shood see all the new homs that Is under construction costing all the way from twentifive to seventifive thousand dollars, the poplation off this sittie Is Increasing around one hundered thousa a year, by the way I have received a notis for tax bill which I am enclosing In this noot plees attend to It as thea seem to bee In a grait rush for theer monnie. Well as I have si much news I will cloos for this tim hooping this noot will find you and Mrs. Willmoor Injoying life, this is my address J. A. McMahon, 982 Rivard Blvd, Grosse Point, Detroid, Mich.

L. E. G. '24.

* * *

Wit is a happy and striking way of expressing a thought. Wit, therefore, is fitter for diversion than business, being more grateful to fancy than judgment. Less judgment than wit is more sail than ballast. Where judgment has wit to express it, there's the best orator.—William Penn.

Night Fall on the Veld

By E. T. Goring, '27.

OUR "safari" had halted for the night on a rise of ground overlooking a little stream that wound its solitary way westward across the Rhodesian veld to a gap in the distant hills. Camp had been made, tents pitched, supper cooked and eaten. It was the hour when the veld is wrapped in that peculiarly African silence, mysterious, expectant, which precedes sunset and the fall of night. Supper over, we lit our pipes, and having glanced over the camp to see that everything was in order we moved away to a large solitary tree, which stood at a little distance from the camp, where we could be free from the noise and chatter of our native porters. Here, seated on the projecting roots, and reclining against this gigantic Baobab, which with its enormous growth and height of trunk, and its widespread of branches, made a landmark visible from miles away on the countryside. We smoked and talked of the happenings of the day, our destination on the morrow, and our chances of sport on the day's march.

Gradually our desultory conversation lagged and finally ceased, as we gave ourselves up to the enjoyment of our pipes, and the glorious sunset prospect unfolding itself in the western sky.

Piled high on the eastern horizon lay huge masses of thunder clouds, which earlier in the day had threatened us with a storm, and from these there stretched across the sky, like streamers blowing in the wind, strips and wisps of light fleecy vapour—all seeming to converge in a light cloud that, from where we sat, lay directly in the path of the setting sun. Gradually as the sun sank below this cloud, rays of coloured light crept across the sky tinting the cloud streamers a faint pink, making a strange contrast against the black masses edged with white to the east, and the steely blue sky overhead. Slowly the color grew in vividness until the whole sky turned first pink and then red, as if a huge sheet of soft lambent flame had crept across the heavens, brightest in the west, but reaching over to touch and color the snowy edges of the battlemented cloud masses in the east.

As the sun sank the colours grew in depth and intensity until at last they turned purple. The moments passed and gradually the colors began to fade creating now a contrast of nearly all the colors of the rainbow against the peculiar bluish green tint growing in the eastern sky. Back and back fled the dying colour, and as the following darkness gradually crept over the veld, the stars began to appear in the east. Lower and lower sank the sun until at last it disappeared below the horizon, and lo! as if by magic the colours in the sky suddenly faded, leaving but the faintest tints in the west. A few minutes more and this tinge of colour was gone turning first yellow, then blue, and then gradually darkening into violet.

Night was upon us and the myriads of stars, which gradually had become visible in the waning light, shone with great brilliancy, twinkling merrily as if they considered the whole universe a huge joke. At the same time the cool evening breeze that follows the African sunset, rustled and whispered among the leaves and branches over our heads.

Suddenly we became conscious of the fact that the veld was no longer wrapped in silence. From the streamlet, now a pale ribbon of light across the plain, arose the joyous croakings of many frogs, their peons of praise, joy and gratitude, mounting in a shrill chorus to the heavens. Away in the darkness on all sides could be heard the cries and calls of night birds, the mournful cry of the loon, and the harsh grating call of the "koraans." Far to the north we could hear the faint barking of a dog, coming probably from a hidden native village of whose presence we had not been aware. Suddenly, from somewhere in the darkness, a jackal in search of food, gave forth its weird mournful howl, like the anguished cry of a weary soul, lost and afraid. As if in answer to this, the cool evening breeze, which for a moment or two had died down, came circling around us, making us shiver as though cold, clammy, ghostly hands had been laid on the backs of our bare necks.

"Ugh!" exclaimed my companion, rising, "that brute's bawl gives me the colly-wobbles! Let's get back to camp and turn in."

Assenting, I got up and we quietly strolled back to the tents that loomed up white and ghostly like giant mushrooms in the flickering fitful light of our camp fire.

* * *

Different

Litigant—"Do you mean to tell me that the whole property in dispute has been wasted in costs?"

His Lawyer—"I said it had been absorbed, not wasted.—Punch.

Overdone

Small Boy—"Daddy, what is 'college-bred?' Is it the same as ordinary bread?"

Father (grimly)—"No, my boy. It's a four-years' loaf."—Hamilton Spectator.

Can You Keep a Secret?

Mrs. Jones—"I met Mrs. McDougal down the street and she told me that you told her the news I told you not to tell because Mrs. Brown made me promise not to tell it before she would tell it to me."

Mrs. Smith—"Why, Mrs. McDougal told me she wouldn't tell a soul that I had told her!"

Mrs. Jones—"Never mind. I told her that I wouldn't tell you that she had told me that you told her."—Saskatoon Phoenix.

Startling Discovery Upsets Old Methods

Agricultural Education Revolutionized by Brilliant Investigator--Present Systems Rendered Obsolete

(Special to The Review)

By Anthony Chigglewort.

Ottawa, June 25.—"A discovery which will revolutionize agricultural education," declared Prof. J. Kilpatrick Griblings, of the University of Saltair, Texas, in announcing to the C. S. T. A. convention here his claim to successful vocational education by surgical means. Prof. Griblings, who is one of the most brilliant of the younger pseudo-hypoexogesists, asserts that by a simple process of trepanning the skull, excising the ordinary brain tissue, and ingrafting especially prepared material of a secret composition, he can produce overnight a scientific specialist in any given line. "Furthermore," he states emphatically, "such a specialist will be far more truly scientific in his attainments than if he were prepared by the hit-or-miss methods at present employed in our colleges. He will not be subject to the ordinary defects of memory failure, personal pride, wandering attention, or division of interest, as all these are taken care of in the process. He can have no division of interest, for example, because he knows of nothing else to arouse interest, and must necessarily concentrate upon his specialty."

Prof. Griblings' lecture was accompanied by a demonstration, in which, it is understood, he successfully transformed Elisha K. Binns, 323 South St. N., a clerk in the head office of La Banque Tout Court, into a skilled investigator of plant diseases, with special reference to root maggot of rhubarb, particularly in the strawberry variety.

"I prefer a bank clerk," explained Prof. Griblings, "as he is not in any way hampered by those residual memories of practical agriculture which might just possibly appear in a subject selected from the farm. Furthermore, he is more likely to present the polished appearance necessary to the dignity of the profession. The first move, of course, is to place the subject beneath an anaesthetic."

Here the speaker was interrupted by Prof. E. L. VanDyck-Splurge, professor of applied hetero-pneumatics at McGurk University, and president of the N.A.P.P.R.P.E. (National Association for the Promotion of Prolonged Research at Public Expense), who moved that the press be excluded. Seconded by President K. L. Wallop, of the University of Chilliwack, the motion was carried almost unanimously. "This is a matter of much moment to educationalists and professional agriculturists," said President Wallop, "and should be discussed in camera without the possibility, nay the probability, of distorted reports reaching the public. Why, gentlemen, I have even seen articles in the public press referring to our universities as degree mills" (cries of "shame, shame") "and insinuating that a Ph.D. was not necessarily a hall mark of high culture or character," (uproar), "and even that good scientific work had been accomplished by men without degrees."

Dr. Aloysius Grifton Bleeker, professor of Greek terminology in Mucklewame Institute, was the only delegate to oppose the motion. In a speech which was constantly interrupted by his excited colleagues he advocated free publicity, and pointed out that exclusion of the press would result in the broadcasting of rumors rather than facts. "And in addition," he concluded, "if some of you fellows would learn to talk plain English instead of barbaric semi-scientific gibberish you wouldn't be misquoted." (Great confusion.) Dr. Bleeker was voted down, however, and as the reporters present were being escorted to the door Prof. Van-Dyck-Splurge rose to move a resolution of censure upon him for unprofessional conduct. "Hull," Dr. Splurge was understood to say, "is much too close to this convention hall."

Interviewed at the close of the meeting, Prof. Griblings had nothing to add to his previous statement. Mr. Binns was willing to talk upon his research work, but seemed indisposed to deal with any other subject, claiming that he was not interested. "The pseudopezizal action of the hymenopteric colloids in strawberry rhubarb roots is most fascinating," he told the press. "While data accumulated up to the present do not enable us to draw definite conclusions, they would seem to indicate—"

"Why not just 'seem' or 'indicate'?" asked the reporter.

"All scientific men say 'would seem to indicate'," replied Mr. Binns with dignity. "Would seem to indicate the wisdom of continuing our efforts in this direction, providing, of course, that the necessary funds are forthcoming."

Ottawa, June 25.—(Special)—Dr. E. Kant Binns, Ph.D., D.C.L., has been appointed Plant Research Specialist for the Arctic Regions, and leaves at once for his headquarters at Fort Resolution, N.W.T., it was announced by the Department of Agriculture here to-night. Dr. Binns, who is one of the most brilliant of the younger superagrohysteriologists, will devote his attention to developing strawberry rhubarb as a forage for the vast walrus herds of the North.

Cheer Up!

Cheer up! 'tis no use to be glum, boys,—
'Tis written, since fighting begun,
That sometimes we fight and we conquer,
And sometimes we fight and we run.
—Thackeray's Ballads.

THE OAC REVIEW
ODELL

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EDITORIAL:

The Literary Competition

IN the January Review, we announced the beginning of the "experimental" Literary Competition. In this Review, we have the pleasure of announcing the results of that Competition, as handed in by the judges, Messrs. E. C. McLean and R. E. Balch. They admit having had quite a task in picking the winners in some instances, but in every case the decision has been unanimous.

The results are as follows:

Best month's work from O.A.C.—February Number, by Year '26.

Best month's work from Macdonald—March Number, by Normals and Institutionals.

Best individual contributions:

February—"Ten Days in the Norwegian Fiords," J. M. S. Lang.

March—"Politics," C. Cox.

April—"My First Attempt to Ride a Bucking Horse," H. Hayes.

May—"Through the Canadian Rockies by Ford," H. L. Ford.

Best individual contribution in the four months:

"Politics," C. Cox.

The contest is ended, and when considered as a whole, we feel that it has been successful. It has doubled our student contributions, it has unearthed talent that before has lain dormant, and for a time it developed a healthy inter-year spirit of competition. If for no other reasons than these alone, the contest has been well worth the effort.

But now the question arises: "Has it been successful enough to warrant us in making it a permanent competition? As stated before, this was an experimental competition, to determine whether or not some form of competition could be devised which would improve the quality of and increase the interest in the Review. That it has succeeded in a measure, no one will deny, and with the improved organization, which would now be possible, owing to the experience gained in the last contest, even greater things might be expected.

In other colleges, various schemes are employed to get material for their magazines. One of the very best is that which includes individual as well as year competition. A scale of points is drawn up, giving so many for a story, a poem, a cartoon, etc. As the contributions are handed in, the points are credited to the individual, and also to the year, to which the individual belongs. At the end of the season, the year having the greatest number of points, wins the prize. In awarding the prizes to the individual a slightly different method is employed. The prize usually takes the form of some sort of a literary pin, and is awarded to every individual, winning over a certain number of points. By keeping the standard high, it is possible to make these pins quite difficult to obtain, and thus perhaps only two, three or four pins will be awarded in any one year. This makes the pin of considerable value, and something really worth working for.

This is only a bare outline of the Competition, which we may start at the opening of the fall term. In the intervening weeks, however, we would like to have some individual opinions as to the value of such a competition. Are you in favor of it? Have you any suggestions to make as to how it might be improved? Is it worth while, and if not, then why not? This means you—and you—and you.

Help! Help! Help!

WITH the passing of the holidays, the trials and tribulations of the editor are increasing. In fact they are coming so quickly, that he is finally sending out a call for help. Did you ever work ten, eleven or twelve hours a day, and then come in, and try to settle down for a little mental work? If not, then try it. Then again, there are the difficulties, caused by a thousand miles separation from the seat of publishing. These are only a few of the troubles which make the publication of the Review extremely difficult this summer. Will you not then be lenient in your criticism if the Review does not come out until the eighteenth or twentieth of the month, and will you not be generous in your response to our signal of distress.

During the summer months, it is very difficult to get suitable articles for the Review. This difficulty could be largely overcome if our readers would remember the dearth of material at this time, and send in an article, a bit of Alumni news or a Local now and again. Just think what a difference it would make if during the next two weeks, we would receive a dozen articles we were not expecting. And after all, this is not asking so very much, and it would certainly help us out wonderfully. Will you not help us? We know you will.

College Comment

PROFESSIONAL OR VOCATIONAL TRAINING

Toronto Varsity:—The question has been raised as to whether Canadian universities should offer a democratic education, following the plan of many American universities, or on the other hand an aristrocratic education, from an intellectual point of view. To educate the many, or to educate the few—to lower the standard to suit the mediocre ability or to raise it to the level of the genius —is a problem which confronts institutions of higher education to-day.

While Canadian universities have adopted certain English ideas, nevertheless they show the effect of American influence in making it possible for an increasing number of secondary school pupils to receive advanced education. This is accomplished by means of larger Government grants, better facilities for education, and entrance requirements which call for only average intelligence. Such a state of affairs produces a democratic educational system in which the State pays a large proportion of the maintenance of each student. The system has its disadvantages, however, since each Convocation sees hundreds of graduates ready to enter already crowded professions. The natural result is an exodus to other countries, especially to the United States, since no graduate who has spent four years or more in preparation for his profession wishes to enter a position which does not require any degree, and this means that Canada pays for something by which the United States profits without incurring any expense. A short time ago, seventeen Ontario lawyers, who were unable to gain even the smallest clientele, went to Florida, hearing of certain opportunities there in land conveyancing. This state of affairs is obviously unfair, yet it is the inevitable result of democratic education leading to the so-called professions. The trouble seems to lie in the fact that while the entrance standards are democratic, the curriculum is undemocratic, giving "professional" training rather than "vocational," although there should, properly speaking, be no distinction between these two words.

The "white-collar" jobs are practically filled to the saturation point, and the wage-scale has somersaulted, resulting in proportionally higher remuneration for manual labour than for intellectual. The question which remains to be solved is: "What attraction are our universities going to provide for the man who does not wish to enter the professions?"

A CALIFORNIAN OXFORD

Harvard Crimson:—The current "Time" bears news of the interesting attempt of Pomona College, Claremont, California, to emulate, in its expansion, the Oxford organization. Since its founding in 1888, Pomona has restricted its enrollment to 700, believing the maintenance of its small college character essential to proper touch between instructor and student. However, when there came that urge to expand which is now a burden on every American college, the authorities laid plans to expand by units, that is, to add to Pomona, as funds should become available, independent undergraduate schools, connected with the original college only through the corporation and reign of general policy. The completed whole will be called the Claremont Colleges.

A gift from Miss E. B. Scripps for the institution of a Scripps College for Women is the first realization of the plan. The college will open next fall in a status co-ordinate with the real Pomona.

Thus another English feature is applied as an American innovation. As an educational experiment the fortunes of the Claremont Colleges ought to be of wide interest. The main issue seems to be whether these colleges can obtain a university outlook with a small college organization. The units obviously, will not have the traditions which bequeath the Oxford colleges their intellectual heritage. The American attempt must find its success in American conditions.

It seems very likely that a more varied and excellent faculty will be employed than single small colleges can afford. For as the Claremont accumulation of units grows, the benefit of a necessarily broadening and increasing staff will accrue to each college. It thus remains to be seen whether a faculty of university excellence working with scholars living under small college conditions will evolve a completer education than American institutions of either type have so far succeeded in doing.

* * *

OUR OWN GIFTS

It is infinitely important in life that we should attempt to cultivate our own gifts and use them at full stretch for the service of humanity, and not strive after the gifts of another which will not naturally become us.

If there is anything more ridiculous than the attempt of a boisterous and breezy person to play the part of the strong, silent man it is afforded by the spectacle of someone who is by nature intended to be of the quiet type apeing the breezy heartiness of the jovial fellow.—The Rev. H. R. L. Sheppard, in the St. Martin's Review.

* * *

Never be ashamed nor afraid of asking questions; for if they lead to information, and if you accompany them with some excuse, you will never be reckoned an impertinent or rude questioner. All those things in the common course of life, depend entirely upon the manner, and in that respect the vulgar saying is true, "That one man may better steal a horse, than another look over the hedge."—Lord Chesterfield.

College Friendships

It has been said that college friendships are more lasting than any other type. I wonder why? Perhaps because we have played, worked and lived together.

Living togther is the most vital factor. Living in residence has its advantages and disadvantages. True, other folks rouse us at unearthly hours, and deprive us of our privacy, but these are more than counterbalanced by the good comradeship that exists and the sense of security that one's neighbour is always at hand to supply a felt need—whether that need be a party dress or the solving of a problem in dietetics.

Most important of all, we come to have a very intimate knowledge of each other. If we're just interested in looking on, its a great opportunity to read character—to watch the shy, diffident girl develop, to watch the self-satisfied one occasionally get a shake from her moorings but best of all, in a non-critical mood to just love the other girls.

The word, friend, involves a very great deal more than it would at first appear. We dare not monopolize our friends, lest they grow weary of us, neither can we afford to neglect them for passing interests. We must walk circumspectly and ever bear in mind that "friendship consists in forgetting what one gives and remembering what one receives".

The time for separation has come all too soon, and our feelings are well expressed thus:

"Ain't it funny that some folks you
can't miss,
An' some folks you just miss a pile?
An' the folks that you can't miss you
see lots,
An' the other folks just once in a
while."

I. M. M.

Alumnae Notes

McALLISTER-SOUTHCOTT

St. George's Church was the scene of a beautiful wedding at three o'clock on Saturday afternoon, June 12, 1926, when Margaret, eldest daughter of Mr. and Mrs. Harry Southcott, was married to Mr. Donald Gray McAllister of Buffalo, son of Mr. and Mrs. J. Edgar McAllister, of Toronto. Rev. Dr. Broughall, Dean of Niagara, who performed the ceremony, was assisted by the rector, the Rev. C. E. Riley and Rev. E. F. Maunsell. The Church was beautifully decorated. The choir stalls and chancel steps were banked with snow-balls and ferns, white iris was on the altar, at either side of which stood huge jardinieres filled with gladioli, snow-balls and ferns. White iris and ribbon marked the guest pews. The lovely dark-haired bride, who was given away by her father, wore ivory crepe satin, made with tight sleeveless bodice and full skirt opening over a petticoat of tulle and silver lace. The uneven hemline was finished with a narrow puffing. The long train which fell from the shoulders in a graceful drape was lined with shirred chiffon of bridal pink and finished at the bottom with a "true lovers' knot" of narrow moire ribbon and a spray of orange blossoms. Her filmy tulle veil was arranged with a coronet of rose point lace and held in place at the back of the head with a band of orange blossoms and she carried a bouquet composed of white roses, orchids and lily-of-the-valley with a shower of sweetheart roses. The matron-of-honor, Mrs. Geo. Somerville, of Toronto, wore an exquisite gown of silver lace over almond green crepe, with hat of almond green velvet and milne and silver shoes and stockings. Her lovely French bouquet was of pink and mauve sweetpeas. Miss Helen and Campbell Southcott were their sister's bridesmaids and were dressed alike in charming frocks of shell pink tulle, over slips of rose chiffon, made with tight bodices and full skirts finished at the bottom with three rows of ruching of mauve, pink and green. Their hats were of pink tulle, with long tulle streamers, which they wore around their necks, their shoes were of rose satin, with shell pink stockings and they carried French bouquets of sweetpeas. Mr. Sam McAllister, of Toronto, was his brother's groomsman, and the ushers were Mr. Gordon Robertson, of Toronto, Mr. William P. Goetz, of Buffalo, and Mr. Russell Frost and Mr. Gordon Mills, of Hamilton. During the signing of the register, Mrs. Cameron Tye sang "The Crown," accompanied by the organist, Mr. Gerald Marks, who played the wedding music. As the bride and groom left the Church the chimes pealed forth a happy greeting. Following the ceremony Mr. and Mrs. Southcott held a reception at their home in Ontario street. Mr. and Mrs. Southcott, the latter in a becoming gown of blonde chiffon over rose silk. with drapes of printed chiffon and finished at the back with large flat bow of black georgette. Her hat was blonde milne and she wore blonde kid slippers and stockings and carried a sheaf of sunset roses, and Mr. and Mrs. McAllister received with the bridal party in the drawing room, which was decorated with a profusion of summer flowers. Mrs. McAllister looked handsome in a gown of ivory lace over shell pink satin, a small black hat and bouquet of pink roses completing the costume. The wedding breakfast was served in a marquee in the garden. Mr. and Mrs. McAllister left for a motor trip, the bride going away in a frock of madonna blue flat crepe with kick pleat and applique of coral sand. Her coat was of French blue rep with chinchilla collar and lining to match her frock and her hat was grey felt.—St.. Catharines Standard.

ALUMNAE NOTES

On June 9th, Miss May Cobbledick, '23, was hostess at a variety shower for Miss Mildred Pritchard, '24, who is to be married to Mr. Baron on July 6th. Among the fifty guests present were the following Macdonald Institute graduates: Misses Wilhelmina Darch, Marion McLuhan, Rita Williams, Jean Harrell, Jean Robertson, Mattie Newman, Helen Wheelock, Gladys Eaton, Lois Rollins, Marie Gayman, Margaret Davidson, Betty Fair, Margaret Ketchum, Mildred Pritchard and Helen McMullen.

Miss Frances Hucks and Miss Dora Dies begin their pupil work in Bloomingdale Hospital, White Plains, New York, on July 1st.

Misses Jean Gaber, Doris Hember and Margaret Pettigrew are beginning their pupil work in New York on July 1st.

Miss Dick Whittington begins her pupil work at the Montreal General Hospital on July 15th.

Macdonald Hall Reception

"I have no doubt at all the devil grins
  As seas of ink I spatter,
Ye Gods! forgive my "literary" sins—
  The other kind don't matter."

On May 28th the girls of Macdonald Hall entertained the Fourth Year men and Junior Faculty at their residence. This, at first reading, does not sound worthy of note, but there are ways and ways of entertaining, and, in reality, this occasion was a precedent, for the boys were invited to ramble through the hall—even to the third floor, if they liked—and see all our rooms, where the laws of health suggest we spend at least eight out of every twenty-four.

Truly this description of the event should have come from the other side of the campus—the impressions of a "Macite" would be so very different to that of a visitor.

Our first impression was that of a frantic and vigilant search for a broom. This was begun at least two days before the event. After diligent and very circumspect searching, we discovered a very stunted and moth-eaten one, very much concealed behind the bureau in "A" room. Verily we were content!!

Our rooms received the shock of their lives! They must have felt just like Betty in a stiffly starched frock. The mats thought it hardly their place to lie flat and limp on the floor but did so want to blossom and perk with the rest of the room. Nothing was left unmolested. Everything superfluous was—behind the clothes closet door—at least we didn't make cushions of our unnecessary goods and chattels as the boys are alleged to have done.

The boys were received by Mrs. Fuller and the presidents of the senior classes. The evening had begun. Then proceeded the usual "year-book signing" mania and the necessity of making fitting remarks. The remarks were most fitting. The boys seemed interested —extremely so. One of them to such an extent as to take short notes on several of the rooms on the nicest little pad.

Room 336—Ideal.

Room 425—Too many ink spots on the floor.

Truly he was a man of foresight!!

At nine o'clock we heard the orchestra in the "gym." Even tidy rooms held no lure then. If they had the lure would have been dreadfully dispelled later when refreshments were served in the living room, where Mrs. Reynolds, Mrs. Fuller and Miss Cruikshank poured coffee and were assisted by several of the girls.

We know it is horribly soothing to your vanity, boys, to think that we swept our mats twice and our floor once because you might look at them. Probably we never should have given the secret away. We were afraid you had already guessed. Now that we have already given the secret away the only thing that eases our mind is the fact that things in your houses looked rather precise and very much in place the day we went to see you.

Speaking from the standpoint of hostesses our evening was a success because our guests were so appreciative. Also from that standpoint, "Do come again."

Graduation---Memorial Hall---June 25, 1926

Valedictory Address

Professor Harcourt, Principal Grant,
Members of the Staff, Classmates,
Ladies and Gentlemen.

On this our graduation day, it seems fitting that the class of '26 should pay tribute to a woman, whose vision and self-sacrifice were largely responsible for the inception of Macdonald Institute.

Mrs. Hoodless, a native of Hamilton, realized that an education which would lead to a greater responsibility in the homemaker, establish higher ideals and standards of home life, was essential for the advancement of society. She believed that a course in Home Economics should emphasize the home as the unit of society and the management of it as needing special training. that woman's part as spender and manager in the home is not less important than that of earner. With such a purpose in view, she set herselt to the task of establishing a Home Economics Department at Guelph.

It was not easy. She had obstacles to overcome, criticism to discourage her, but courage and perseverance brought her success.

She was fortunate in winning the approval of Sir William Macdonald, the capitalist of Montreal, a man who was in broad sympathy with education, and the advancement of Canada through the training of her youth.

The munificent gift of $175,000 by Sir William made possible the building of Macdonald Institute and Macdonald Hall, which on completion were given to the Ontario Government in 1904.

I am sure you, who have come to the College grounds to-day for the first time are greatly impressed with the stately beauty and setting of these buildings, such a perfect background for the exquisite shrubbery.

Miss Watson was the first director of the Institute. Under her the work developed, the courses to-day are much as she planned them, and after seventeen years of service she resigned in 1920. Her position was taken by our present director, Miss Cruikshank, a graduate of the University of Toronto.

That the Institute has a very efficient director, we concluded early in our first year. Miss Cruikshank fills a responsible position well. The smoothness with which the Institute functions is a tribute in itself to her executive ability. She won the hearts of we Juniors with her happy faculty for remembering names. Even with her first greeting we felt ourselves a part of the College life.

Macdonald Hall has known but one superintendent. The gracious personality and genuine sympathy of Mrs. Fuller, combined with her artistic talents have contributed much towards giving Macdonald Hall its characteristic warmth and homelikeness.

Associated with Mrs. Fuller in carrying the responsibilities of student government has been our House President, Jean Clarke. Jean's happy disposition, and her ability to choose between the essential and the trivial have won for her a large place in our hearts.

It was a lovely September morning, two years ago, that we gathered here, representatives from British Columbia, and Nova Scotia, from the north country and the south, diversified in our interests, yet united in the common aims, to study Home Economics. We recall our freshette days with their experiences so vivid, they seem to have transpired but yesterday, and of all those experiences none were so painful as homesickness and initiation.

Perhaps we should feel grateful for these because they gave us our first taste of year spirit—the helplessness of the situation made us all one and one for all.

How we have gloried in wholesome fun, and yet we have experienced the glow that comes when duties are done.

How large a part of our life has been the gay chatter over friendly cups of tea, and such wondrous fortunes told—the good-looking man and the money letters that are always seen—two essentials for peace of mind at the Hall. The joyous wish for phone call and mail, the winter sports, the pleasant clatter of skates, and the feel of soft, woolly sweaters. Shall we soon forget the long fine hikes through glorious spring and autumn days? Such picnics and the dietic indiscretions of which we were guilty. How we spent our evening at Macdonald Hall is a subject in itself and would be enlightening. The half stifled laughter over mischief planned; sounds of scurrying feet, broken by violent shushing from some studious individual; sing-songs, discussions pro and con of plays and literary activities and dances. "Would the conversat be as thrilling this year as last?" Lengthy discourses on the newest romance, or the latest victim to be campussed; the excitement of the crowd, the selected few in whom happy comrades find friendship and loyalty.

All these have we loved, and in future years we shall bring them to our mind, and so gaze again on the memories of College days.

For some of us our two years have been divided in this way: before the apartment and after.

It was an experience we shall not soon forget; the seeming eternity of duties as cook—how your right hand insisted on doing the work of the left, while you were enjoying one of Dr. Ross' witty remarks. Or as hostess you boldly asked your guest of honor to have some more pudding, knowing full well your cook was going without. And again as host, in the presence of the gentlemen guests, your dignity was a bit upset when the roaster chicken refused to be disjointed.

Incidentally we went to classes, some of us because we were fined if we didn't, others because the atmosphere was conducive to dozing, and the very few for the sheer joy of learning. I say the very few, because there can only be one at the head of each class.

I hesitate to dwell upon the necessary evil of College life—examinations.

Each term we resolved to study more consistently, and each term finished saw the same wild scramble for neglected reference books. In our senior years our greatest despair lay in keeping up with the three wise men of Dietetics, Carter, Howe and Mason.

The teachers made the classes tolerable and possible. We found them patient with our critical inquisitiveness, sympathetic and good friends, anxious at all times to give us the benefit of their knowledge and experience. They are not so long out of College that they have forgotten the trials and difficulties of the girl to whom the making of buttonholes is the ideal means of torture, or the one to whom the "basis of efficiency" is little more than a technical term.

We were sorry indeed in the fall of our Senior Year to learn that the beloved Miss McNally was to leave Macdonald Institute, to take up work in Nova Scotia. Miss McNally early impressed us with her sane judgment, her ability and her charm. We are glad to know that she is happy in her new work of developing Home Economisc in the Maritime Province.

It was not easy to find a successor to fill the vacant position. Miss Kay has come to us with high academic standing adapting herself to the needs most admirably. We appreciate the difficulty she experienced in taking up the work in the middle of the year. We wish ner continued success in her new field of endeavor.

Our relations with the staff on the other side of the campus were of the happiest. We wish the subjects they taught were as amiable. We are delighted that Professor Harcourt has come, in the absence of the President, to extend the greetings of the College. We admired his patience tolerance and good humor, when at times our brains seemed as limp as the collapsible desks in the chemistry lecture room. Happy, too, have been our associations with President and Mrs. Reynolds. The atmosphere of hospitality in their home, the gentle manner of Mrs. Reynolds, the brilliant wit of the President are memories we shall carry away.

After all, one writer says, it is the personality which we cherish most in the people we know, the relative fineness, strength and richness of that inward spirit shining through their outward actions.

These sentiments express our feelings towards the men of the College. The spirit of comradeship that has existed between the girls of the hall and the men of the O. A. C. has contributed much towards the joy of College life.

We followed with much interest the first Convocation held at the College in its fifty-two years of history. It was a unique event, we shall not soon forget, particularly the glowing tribute paid by President Reynolds to the study of Agriculture, "the oldest of the arts and the newest of the sciences." We venture to hope that before many years pass the Convocation of the College and the graduation exercises of the Institute may be combined in one solemn occasion.

It seems but yesterday we hailed in quest of knowledge, to-day the door closes, leaving us outside—graduates.

To you juniors we pass on the trust of cherishing the ideals and traditions of our school. It is our earnest wish that the tree we planted in our senior years will be symbolic of the growth and development of our alma mater.

She has cherished us, taught us, and now sends us forth equipped, holding our diplomas, conferring a privilege, an honor and a power. We remember that a privilege is of little significance unless we avail ourselves of it.

An honor is meaningless unless we live it.

A power is useless unless we exercise it.

So, whatever the institution in which we choose to serve, be it the home, the school or the hospital, it will find us willing to serve with a spirit of greatness.

What is true Greatness? 'Tis to clear
From Sorrow's eye the glistening tear:
To comfort there, to cherish here, to
bless,
To aid, encourage and to cheer Distress.

With a last fond look of remembrance, in tones of endearment, mingled with joy and sadness, the class of '26 bids farewell.

YOU AND I BY-AND-BY!

Supposed to have been sent by a Maiden's-Lane fusser
to his friend across the Campus

WEDDING ANNOUNCEMENT

Mr. William D. Moss announces the marriage of his daughter, Frances Henrietta, to Mr. Peter McKellar McArthur, on Wednesday, June 16th. 1926, at Glencoe, Ont.

Mr. McArthur was a member of the class of '24.

O.A.C. ALUMNI HOLDS GALA DAY

Annual Visit to Alma Mater Occasion for Renewing Old Acquaintances.

The old graduates' reunion at the O.A.C. on Saturday, June 12th, was attended by over three hundred members of the Provincial O.A.C. Alumni Association, and the Macdonald Institute Alumnae, numbering about one hundred, were also there to renew old associations and visit scenes that bring back half-forgotten memories of the joys and sorrows of college days.

Alumnae Meet

In the morning the alumnae held a business meeting at eleven o'clock, with Mrs. McKinnon, of the Homewood Sanitarium staff, presiding. Various business of a routine nature was transacted, and at twelve-thirty the "old girls" sat down to a delightful luncheon in the O.A.C. cafeteria. After lunch they broke up into groups and held a round-table discussion, and at three o'clock Miss Violet Ryley addressed the gathering. Miss Watson, a former directress of the institution, also spoke briefly. Afternoon tea was served in Macdonald Hall at four-thirty to both the alumnae and the alumni.

Upon their arrival, the alumni were given lunch in the gymnasium, after which they proceeded to the assembly room of Massey Hall where they were addressed by President J. B. Reynolds and ex-President G. C. Creelman.

President Reynolds Speaks

The President spoke to the graduates with regard to the many changes which have taken place during the last few years. Immediately after the war, 1919, there was an enormous rush of students, and shortly after the enrolment took a sudden drop. It is now coming back to normal, he said, while in the Domestic Science department there are far more applications than can be accommodated. He spoke of the convocation which was held at the O. A. C. this year, and referred to it as a further cementing of the relations which had always existed between the institution and the University of Toronto. The extension work of the College is also increasing, asserted the president. The extension is judged by the expenditure, and last year the $5,000 allotted for this work was spent one month before the time, while this year all but $900 had been expended before the 15th of May.

Ex-president Creelman referred briefly to his trip to the West, and told of some of the old graduates of the O.A.C. whom he had met while on his journey.

Sports on the Campus

The campus was the scene of sporting activities, and Mr. J. A. Carroll, president of the Alumni Association, had arranged a series of "agricultural mental tests,, which proved to be real teasers and caused a great deal of amusement to the spectators. Following this, the senior faculty of the College played a picked team of the old boys at softball. They were closely matched, but the old boys emerged victorious with a score of 9 to 8. They were then entertained to afternoon tea at Macdonald Hall, where they had the opportunity to renew old acquaintances among the alumnae.

Closed With Dance

In the evening an old fashioned dance was held in the gymnasium, and with the country orchestra, and the country "caller-off" proved a huge success. Following that, modern dancing was indulged in until midnight, the graduates returned to their homes in various parts of the Province, having spent a highly enjoyable day.

Amongst those seen on the campus lately:

J. B. Nelson, '24, Assistant Representative, Grey County.

J. Kellough, '25, Assistant Representative, Bruce County.

A. D. Broderick, '03, Fruit-farming, St. Catharines.

J. C. Macdonald, Agricultural Editor, "Family Herald and Weekly Star," Montreal, Que.

Hon. Nelson Monteith, farming, Stratford, Ont.

Dr. W. J. Price, dentist, Orangeville, Ont.

J. E. Smith, Editor of "Farm and Dairy," Peterboro, Ont.

W. Chisholm, adv't business, Toronto.

Tom Cooper, Ag. Representative, Grey County.

M. A. Watt, '25.
H. Plunkett, '25.
W. B. Brennard, '22.
H. L. Thomas, '25.
C. E. Freeman, '25.
W. R. Buchanan, '25.
J. C. St. John, '22.
Bert Tolton, '22.
E. W. Weston, '18.
W. E. Donaldson, '20.
A. D. Hember, '25.
A. Graham, '23.
W. Lowry, '22.

NOTES

"Archie" McGugan, '26, has been appointed Assistant Representative for Essex County.

John Chalmers, '25, is farming at Wilverton.

"Shorty" Kirstine, '25, farming at Walkerton.

"Joe" Wilson, '24, Assistant Representative for the Marrit Went-worth Co., was present at the Convocation.

"Alex" Munro is now at Fargo, North Dakota, as the State Entomologist.

Stewart L. Page, Agricultural Representative, Barrie, Ont.

Gordon Whiteside, Cereal Division, Ontario, visited Guelph on May 24th.

H. B. Webster, farming, Science Hill, Ont.

C. A. Webster, poultry farming, R. R. No. 1, Cainsville, Ont.

H. C. Elliott, farming, R. R. No. 7, Galt, Ont.

J. Steckle, '20, farming, R. R. No. 2, Kitchener, Ont.

W. D. Jackson, Secretary, "Western Fair," Ontario.

George Spencer, University of B. C., was married last year.

Clarence Hand, '25, Dairy Inspector, Toronto.

M. C. McPhail, '21, District Representative, Perth, Ont.

Dr. Klinck, President of the University of British Columbia, visited the O.A.C. on May 29th.

'24. G. R. (Dick) Lane, graduated from the University of Toronto with the degree of Bachelor of the Science of Forestry (B. Sc. F.) Dick has taken a position with the Reforestation Branch of the Department of Lands and Forests of Ontario.

FIELD DAY NOTES

The Alumni Association barely squeezed through in regard to its guarantee that the sun would shine. In fact, one non-member threatened to collect, claiming the weather was not up to the guarantee.

Henry Ford, the newspapers state, has succeeded in reviving the old-time dances. Prof. Leach should have gotten Henry over for the 12th.

After interviewing E. W. Kendall, "Icky" Wright staged a fine demonstration on how to plant four trees equidistant apart. If a chap could get a tip on the stock market as good as that he would clean up.

Professors Graham, Squirrell and Buchanan gave an amazing demonstration of the saddler's art.

If couples are spliced in the States like that piece of rope on the campus we do not wonder there are so many divorces in the Land of the Stars and Stripes.

Fans claim the Toronto Maple Leafs lack batting punch. The International Leaguers should send up a scout to look over some of the Babe Ruths on the College Faculty team. Trouble is too many of them are umpire baiters.

All morning President Carroll kept humming hopefully. "It ain't goin' to rain no moh."

The weatherman must have thought it was July 12th instead of June 12th.

As an umpire the Secretary was about as successful as the general strike in Britain.

After hearing Dr. Creelman mention a few of the Alumni he met during a trip through the West one realizes what a great influence the old College on the Hill continues to wield across the broad Dominion.

Hon. Nelson Monteith was the only ex-minister present of the several cabinet ministers that Alumni have contributed to the Ontario Legislature.

The punch at the dance was strictly a temperance beverage.

MEMBERSHIP MOUNTING

The membership of the Provincial O.A.C. Alumni Association was increased to 170 on June 12th. President Carroll has set a good example to directors and members by securing 15 new members. Charlie Meek leads the directors with seven. "Sandy" MacLaren and Fred Ferguson have shown how members can help by sending in three and two new memberships, respectively. With this kind of enthusiasm the membership of the Association should soon approach the proportions warranted by the large number of Alumni students scattered through the Province.

MEMBERS OF PROVINCIAL O.A.C. ALUMNI ASSOCIATION ON JUNE 12th.

Adams, D. F., O.A.C.

Atkin, Ray, Ont. Dept. of Agric., Stirling.

Augustine, H. W., R. R. 2, Wainfleet.

Baker, Prof. A. W., O.A.C.

Bates, J., Beamsville.

Bergey, S. A., 26 Nottingham St., Guelph.

Blackwood, Prof. W. C., O.A.C.

Bland, Alan, 44 Colborne St., Toronto.

Bramhill, G. G., Simcoe.

Bray, F. W., 230 Queenston St., St. Catharines.

Brennand, T. W., 299 Forman Ave., Toronto.

Broderick, A. O., R. R. 3, St. Catharines.

Bryden, R. S., Ont. Dept. of Agric., Welland.

Buchanan, J., O.A.C.

Buchanan, W. R., 148 Cottingham St., Toronto.

Campbell, C. A., Wainfleet.

Carroll, D. E., R. R. 1, Box 40, Iona, Sta.

Carroll, J. A., Ont. Dept. of Agric., Parliament Bldgs., Toronto.

Cassie, H. L., R. R. 3, Elora.

Chesley, E. T., Central Exp. Farm, Ottawa.

Chisholm, W. M., 204 Richmond St. W., Toronto.

Clemens, Ont. Dept. of Agric., Arthur.

Coke, E. F., Care E. W. Goulding & Co., Toronto.

Cooke, G. V., R. R. 1, Beamsville.

Corbin, C. E., 180 Edinburgh Rd., Guelph.

Counsell, W. N., R. R. 4, St. Catharines.

Creelman, Dr. G. C., Beamsville.

Creelman, J. M., Beamsville.

Croskery, W. H., Ont. Dept. of Agric., Uxbridge.

Culp, S. H., R. R. 1, Vineland.

Curran, G. B., 126 Riverview Drive, Toronto.

Davey, A., O.A.C.

Dawson, J. W., Brittania Bay.

Dawson, W., 73 Richmond St. W., Toronto.

Donaldson, W. D. E., 664 Huron St., Toronto.

Duff, H. C., 183 William St., Stratford.

Duncan, R. S., Ont. Dept. of Agric., Parliament Buildings, Toronto.

Dyce, E. J., O.A.C.

Eddy, E. D., 102 Front St. E., Toronto.

Edwards, G. H., O.A.C.

Emslie, B. Leslie, 217 Bay St., Toronto.

Fairbairn, J. B., Beamsville.

Fancher, P. L., Chatham.

Ferguson, F. L., O.A.C.

Fleming, R. R., Ont. Dept. of Agric., Milton.

Flock, J. A., O.A.C.

Freeman, C. E., Bloomfield.

Galbraith, Chas. A., Hornby.

Galbraith, Geo., Hornby.

Garlick, W. G., Vineland Sta.

George, W. B., O.A.C.

Graham, A. J., Vineland Sta.

Graham, Prof. R. R., O.A.C.

Graham, Prof. W. R., O.A.C.

Graybiel, M. M., R. R. 2, Wainfleet.

Groh, H., Central Exp. Farm, Ottawa.

Hamil, C. V., Blenheim.

Hampson, E. K., Kemptville.

Hand, C. O., 209 Robert St., Toronto.

Hannam, H. H., O.A.C.

Hansler, W. A., R. R. 1, Ridgeville.

Harcourt, Prof. R., O.A.C.

Harcourt, John, R. R. 1, St. Ann's.

Hart, F. C., Ont. Dept. of Agric., Parliament Bldgs., Toronto.

Hellyer, E. J., Box 471, Welland.

Hipple, L. E., R. R. 1, Beamsville.

Holtby, R. M., Port Perry.

Hood, Geo. B., 204 Richmond St. W., Toronto.

Hoodless, J. B., O.A.C.

Hooper, V. A., Toronto Creamery, Toronto.

Horning, H. R., 86 Collier St., Toronto.

Howitt, Prof. J. E., O.A.C.

Jeffrey, J. S., 69 Havelock St., Toronto.

Jones, Prof. D. H., O.A.C.

Jones, W. F., Div. Dairy Manufacturer, Dom. Dept. of Agric., Ottawa.

Kendall, E. W., O.A.C.

Kimball, D. A., O.A.C.

Knight, A. A., Ont. Dept. of Agric., Lindsay.

Lane, G. R., 59 Grosvenor St., Toronto.

Lawrence, C. A., R. R. 3, St. Catharines.

Leitch, Prof. A., O.A.C.

Lennox, W. J. W., 86 Collier St., Toronto.

Luckham, C. F., St. Williams.

MacLaren, Alex., Georgetown.

MacLennan, Prof. A. H., O.A.C.

Marcellus, Prof. F. N., O.A.C.

Martin, A. H., Ont. Dept. of Agric., Arthur.

Marritt, A. G., Ont. Dept. of Agric., 18 Market St., Hamilton.

Mason, A. W., O.A.C.

McArthur, D. C., Agric. Dept., The Globe, Toronto.

McCalla, George, R. R. 2, St. Catharines.

McCharles, H. K., Ont. Dept. of Agric., Newmarket.

McConkey, O., O.A.C.

McCulley, N. G., St. Marys.

McCready, Prof. S. B., 430 Brunswick Ave., Toronto.

McElroy, H. M., Industrial Farm, Ft. William.

McFarlane, W. D., O.A.C.

McFeeters, J. A., Toronto Creamery, Toronto.

McKay, J. W., 100 Glen Ave., Ottawa.

McMullen, W. S., R. R. 1, Hamilton.

McPhail, M. C., Ont. Dept. of Agric., Stratford.

McRostie, J. E., 170 Broad St., Ottawa.

Meek, C. M., Ont. Dept. of Agric., Carp.

Millen, Prof. F. Eric., O.A.C.

Monteith, Hon. Nelson, R. R. 2, Stratford.

Moore, D. F., Thamesville.

Morrison, R. W., Alvinston.

Neale, J. C., 73 Richmond St. W., Toronto.

Neelands, C. F., Ont. Reformatory, Guelph.

Neff, E. F., Ont. Dept. of Agric., Athens.

Neilson, J. A., Vineland Sta.

Nixon, W. E., Ont. Dept. of Agric., New Liskeard.

Ostler, J. R., Plevna.

Page, S. L., Ont. Dept. of Agric., Barrie.

Palmer, E. F., Vineland Sta.

Palmer, W. E., Wainfleet.

Pate, A. W., R. R. 4, Paris.

Paterson, F. C., Ont. Dept. of Agric., Port Hope.

Patton, Geo. E., 46 Richmond St. W., Toronto.

Pearsall, L. W., 98 Glenholme St., Toronto.

Pilkey, C. G., Milton.

Phillips, F. A., Oakville.

Plunkett, H. P., Havelock.

Porter, A. M., O.A.C.

Price, Dr. W. J., Orangeville.

Putnam, G. A., Ont. Dept. of Agric., Parliament Bldgs., Toronto.

Reek, W. R., Ridgetown.

Richardson, A. W., Woodrop.

Richmond, A. G., O.A.C.

Riley, C. W., O.A.C.

Robertson, A. W., Box 275, St. Catharines.

Ryrie, Harry S., Oakville.

Ruhnke, G. N., O.A.C.

Rogers, R. J., Ont. Dept. of Agric., Newmarket.

Sands, D. R., O.A.C.

Scott, W. R. M., 203 Howard Park Ave., Toronto.

Shutt, D. B., O.A.C.

Smallfield, H. A., O.A.C.

Smith, J. E., 12 Aberdeen Ave., Peterboro.

Snyder, A. W., R. R. 1, St. Anns.

Squirrell, Prof. J. W., O.A.C.

Stanley, Hugh, 141 Cork St. W., Guelph.

Steckle, John, R. R. 2, Kitchener.

Steele, W. D., 49 Spadina Ave., Toronto.

Stevenson, Lionel, O.A.C.

Stevenson, Dr. O. J., O.A.C.

St. John, J. C., 206 Howard Park Ave., Toronto.

Stothers, S. B., Ont. Dept. of Agric., Clinton.

Strong, W. J., Vineland Sta.

Synnott, N. E., R. R. 4, St. Catharines.

Thomas, H. L., Strathroy.

Thomas, N. J., O.A.C.

Tisdale, W. H. J., Can. Co.-Op. Wool Growers, Reford Bldg., Toronto.

Todd, S. E., 186 King St. W., Toronto.

Toole, Prof. Wade, O.A.C.

Tolton, B. E., Tolton Block, Guelph.

Tregillus, C. A., 18 Wellington St. E., Toronto.

Van Haarlam, Vineland Sta.

Van Every, W. S., Box 107, St. Catharines.

Wade, Prof. R. W., Live Stock Br., Parliament Bldgs., Toronto.

Wallace, J. C., Aurora.

Warner, G. C., 10 Fifth St., New Toronto.

Ware, John T., R. R. 1, Niagara Falls South.

Waterman, S., O.A.C.

Watt, M. A., R. R. 3, Waterford.

Weston, E. W., 71 Sussex Ave., Toronto.

White, O. C., 221 Sunnyside Ave., Ottawa.

White, Stanley, 86 Collier St., Toronto.

Whitelock, J. E., Ont. Dept. of Agric., Brampton.

Wildman, E. E., 98 Carleton St., Toronto.

F. S. ("Minnie") McGiffin, '23, was recently appointed Editor of the Canadian Horticulturalist in Peterboro.

F. W. ("Fred") Presant, '23, has been appointed to the staff of the Experimental Station at Ridgetown.

* * *

Sarcasm

The Man—"Two eggs poached medium soft, buttered toast, not too hard, coffee, not too much cream in it."

The Waiter—"Yes, sir. Would you like any special design on the dishes?"—Sour Owl.

Tubes Gone

"Where is the beautiful canary bird of yours that used to sing so sweetly?" asked Mrs. Weatherbee.

"I had to sell him," Mrs. Butlam said tearfully. "My son left the cage on the radio and he learned static."—Earth Mover.

Natural

Affable Old Lady—"It's a fine day, Miss."

Youth—"It's a fine day, but I'm not a 'Miss,' I'm a 'Mister.' "

Old Lady—"Oh, I beg your pardon. You looked so much like a boy that I took you for a girl."—Royal Magazine.

A Blue Sky Average

Charles W. Sutro, of Sutro & Co., San Francisco, financial house, tells a story about Pres. Mortimer Fleishhacker of the Anglo-California Trust Co.

It seems that Mr. Fleishhacker asked a pullman porter the amount of his average tip. The negro replied that the average amount was one dollar. Mr. Fleishhacker handed him a dollar. The porter caressed the silver coin affectionately and said: "Yassuh, boss, but you is de fust pushon what has come up to the average."—The Coast Banker.

Useful

Diner—"You've waited on me very well. I suppose you wouldn't refuse a tip?"

Waiter (holding out his hand)—"Oh, no, sir."

Diner—"Well, if you have any Pongo Ocean Stock, sell it at once. It's going to drop."—Border Cities Star.

Profits from Your Live Stock

ARE SURE IF YOU USE KRESO DIP Nº 1

HOW MANY, MANY TIMES YOU NEED SOMETHING OF THIS KIND, TO KILL LICE ON A COLT OR CALF, TO TREAT A CASE OF MANGE OR RINGWORM, TO WASH OUT A CUT OR A SCRATCH, TO DISINFECT A WOUND OR A RUNNING SORE OR GALL. HOW OFTEN YOU COULD MAKE GOOD USE OF A RELIABLE ANTISEPTIC IF YOU ONLY HAD IT.

KEEP KRESO DIP Nº1 ON HAND

YOU WILL FIND IT THE BEST KIND OF INSURANCE AGAINST LOSS FROM PARASITES AND DISEASE.

IT'S A REAL NECESSITY ON EVERY FARM.

THERE IS ALWAYS GOOD MONEY IN HEALTHY, THRIFTY, WELL KEPT STOCK. LOUSY, MANGY, DIRTY, NEGLECTED ANIMALS ARE A LOSING GAME ANYTIME AND ANYWHERE. USE A GOOD DIP AND YOU WILL HAVE NO TROUBLE.

BE SURE YOU HAVE THE RIGHT KIND

NO QUESTION ABOUT IT IF YOU USE KRESO DIP NO. 1

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To anyone considering entry into the business of vegetable growing the success of Mr. W. H. J. Murray, of Sheguiandah, Manitoulin Island, is of special interest as an example of what can be done through observation and study.

Mr. Murray was a school teacher. He had also some experience in banking, but none in growing vegetables. From a most unpromising piece of ground he was rewarded with extraordinarily good crops. But he soon realized that the out-of-doors season was too short for satisfactory profits. He decided to try growing under glass. In a small lean-to he grew tomatoes which were recognized to be of the finest quality. Encouraged by these successes Mr. Murray decided to extend. He visited the leading growers of Southern Ontario and as a result of thorough investigation he is having Lord & Burnham build for him a 28' x 100' iron frame greenhouse.

Lord & Burnham would be pleased to supply you with information on commercial growing—the result of over half a century's experience in this field. Write us to-day.

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What?

Two urchins watching a barber singe a customer's hair. "Gee," said one, "he's huntin' 'em with a light."—Doc Gags.

Come to the Point

"David, ver are my glasses?"

"On your nose, fadder."

"Don't be so indefinite."—Columbia Jester.

Easy

Nephew—"Uncle, what's the best way to find out what she thinks of me?"

Uncle—"Marry her, my boy." —Saskatoon Phoenix.

Careless of Her

Young Lady (after violent dance) —"There! My heel's gone! That's done for me for this evening."

Youth—"Oh, bother! Don't you carry spare parts?"—Punch.

A Prompt Moral

Heckler (to orator)—"Hi Guv'nor, do you support early closing."

Orator—"Certainly I do, friend."

Heckler—"Then shut up."—Ex.

Met His Match

First Footpad—"I held up a poet last night."

Second Footpad—"Har! har! har! That's a joke."

"Joke! It cost me a dollar."—Life.

Tactful Dimensions

The outspoken modern girl went to order a hammock. "About what size, Miss?" asked the assistant. "Big enough for one, but strong enough for two," she answered without turning a hair.—Ex.

A Wonderful Combination

"Tell me, now," said the teacher, "who was George Washington? What was he famous for?"

"For being an American and telling the truth," answered the boy.—London Sunday Express.

Well, Why?

The clock struck eight, nine, and then nine-thirty. Still the new maid did not get up. Reluctantly the mistress went to the foot of the stairs.

"Mary," she called, "are you awake?"

"Yes," answered the maid, "Why?"—American Legion Weekly.

The Difference

"Motor cars makes us lazy," said the lecturer.

"Not if we're pedestrians," added a student.—Life.

The Idea!

He—"Didn't I see you taking a tramp through the woods yesterday?"

She—"The idea! That was my father."—Brockville Recorder and Times.

The Best Milk Chocolate Made

Everybody

Says

It's

So!

Sold Everywhere -- 5, 10, 25 c Sizes

Cleaners with

PERSONALITY

Have you ever thought of the inanimate things with which you deal in daily existence as having personality—of your home, your car, or of your business as a breathing, living partner in your success?

True, each is lifeless in itself, yet each fits your special needs and desires.

So, too, even the inanimate material used in dairy cleaning may be so processed and so perfected with the skill and experience gained from years of manufacture that it fits your individual needs just as faithfully and economically as a trusted business partner.

INDIAN IN CIRCLE

IN EVERY PACKAGE

Upon such a basis

Wyandotte
Dairyman's
Cleaner and Cleanser

invites your attention and use.

WYANDOTTE CLEANS CLEAN

The J. B. Ford Co. Sole Mnfrs. Wyandotte, Mich.

Window Cards, Posters

Programmes and Tickets

OUR CONCERT AND ENTERTAINMENT PRINTING IS EXECUTED IN A MANNER THAT GETS RESULTS. IT COSTS NO MORE BUT WHERE DISPLAYED COMMANDS ATTENTION.

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Chilean Nitrate of Soda

The Fertilizer that furnishes Nitrogen
In the Immediately Available Nitrate Form

"WAITED THIRTY YEARS FOR TREES TO BEAR—NITRATE GAVE RESULTS"

is the title of a new publication containing press reports on the merits of Nitrate of Soda. Among other publications, which may be obtained free, on request, are:

The Chilean Nitrate Industry
Chilean Nitrate of Soda—Some Results from its Use
Fertilizers in the Orchards
Nitrate Note Book—A Handy Reference Book
Nitrate of Soda for the Home Garden
List of Dealers in Chilean Nitrate of Soda

Chilean Nitrate Committee

(Dominion Delegate: B. Leslie Emslie
Member of the C.S.T.A.)
Reford Building, Toronto.

No Parts

He was new at the musical trade, having, as a matter of fact, graduated in a motor depot. But what he lacked in experience he made up in resource, and when a customer inquired for some "pianoforte pieces" he was not at a loss.

"I am sorry," he said, "but we sell only whole pianos here!"—Tit-Bits.

Couldn't Make the Grade

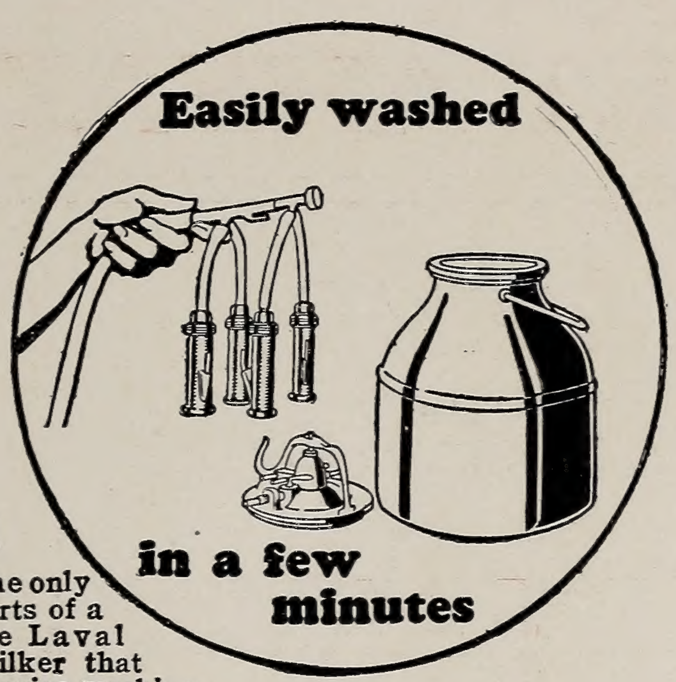
Janie was returning from the Home of the Feeble-Minded to the Orphans' Home, as the doctor's examination had proved her merely "subnormal."

Said Mamie to Anna in a burst of confidence and gossip: "Janie was sent away to be an idiot, but she couldn't pass and had to come back."
—Harper's.

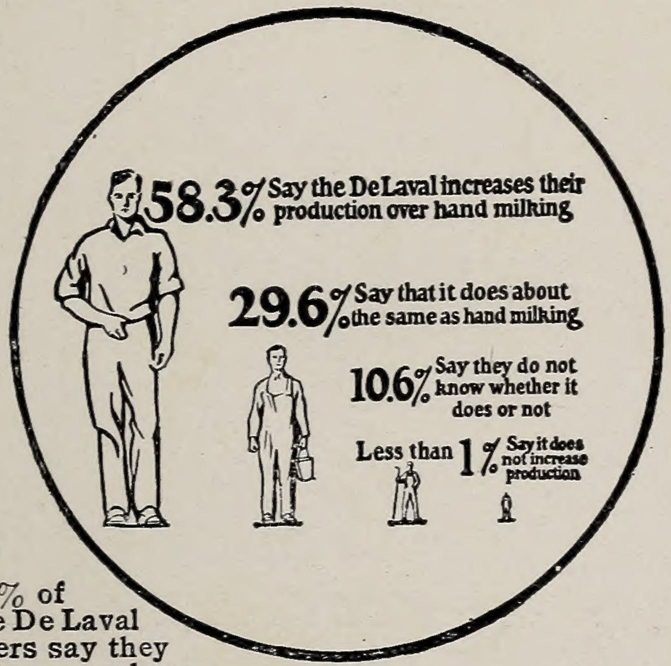
CLEAN MILK is just one

of a number of advantages you get with the

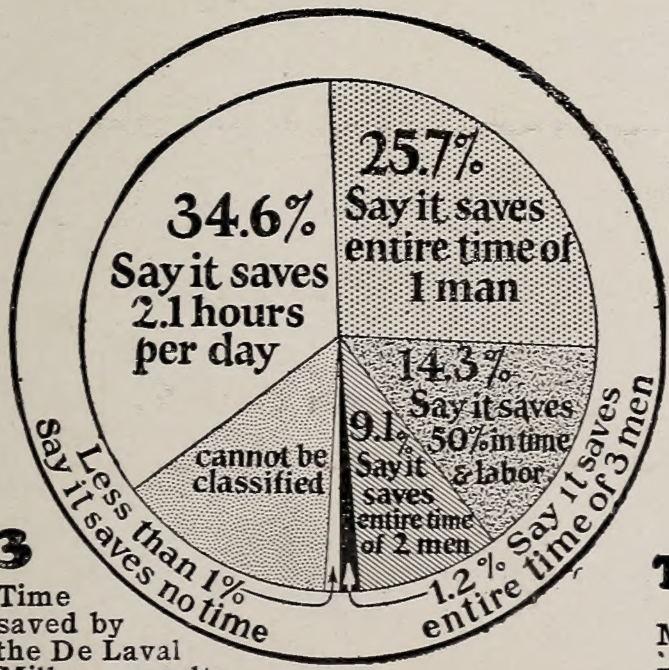
De Laval Milker



1
The only parts of a De Laval Milker that require washing



2
98% of the De Laval users say they get as much or more milk than they did by hand milking



3
Time saved by the De Laval Milker—results of an investigation among De Laval users

It also gives you

- **—Better Milking**
- **—More Milk**
- **—With Less Labor**
- **—Without Injury to Your Cows**

There are three distinct considerations in the selection of a milking machine—**your cows, yourself and your milk.**

In all of these considerations the De Laval is **superior to any other method of milking, either hand or machine.**

With a De Laval Milker you can do the entire milking operation, from start to washing up, in less time than with any other machine. **It milks faster and is simple and easy to wash and keep clean.**

The most important consideration in the selection of a milker is the effect it will have on the cows. In a recent questionnaire received from 1160 users in 47 states, more than 98% **said their cows produced as much or more milk with a De Laval than they did by hand milking. 58% said their cows produced more milk when milked the De Laval Way.**

More cows are now being milked with De Laval Milkers than with any other machines—and during the ten years they have been on the market **we have never known of a single case of injury as a result of De Laval milking.**

The De Laval Milker saves more time and requires less attention to operate. It is practically **foolproof. The pulsator has only one simple moving part. It never requires oiling or adjustment.**

If you are milking five or more cows a De Laval Milker will soon pay for itself. Sold on easy terms.

The De Laval Company, Ltd.

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WINNIPEG VANCOUVER

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* * *

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